



WHITE STAR

GRILLED MAIZE MEAL CAKES WITH SPRING ONION & CHILLI WITH CHILLI SAUCE

Serves: 4 as a snack

Preparation time: 30 minutes + cooling time

Cooking time: 45 minutes

CATEGORY: Snacks



Ingredients

- 30ml olive oil, plus extra for brushing
- 20g butter
- 3 spring onions, sliced
- 1 red onion, finely chopped
- 5ml thyme leaves
- 2 garlic cloves, finely chopped
- 1 red chilli, deseeded and finely chopped
- Salt & pepper
- 500ml White Star Quick Maize Meal
- 700ml vegetable stock
- 30g parmesan
- Spicy chilli sauce

Method

1. Line a dish with greaseproof paper.
2. Heat the olive oil and butter in a pot over a medium heat. Add the spring onion, red onion, thyme, garlic and chilli. Season with a pinch of salt and pepper. Saute until soft.
3. Add the maize meal and vegetable stock. Whisk through thoroughly for 2 minutes, until cooked and thickened.
4. Remove from the heat and add the parmesan.
5. Adjust seasoning.
6. Press the mixture into the lined dish so it's 1cm thick. Press evenly, then place in the fridge and allow to set for at least one hour.
7. Remove from the fridge and flip it out onto a board. Slice into even sized triangles and brush with olive oil.
8. Heat a griddle pan on high heat. Grill the triangles so they are charred on both sides.
9. Serve warm with a spicy chilli sauce.