



WHITE STAR

MAIZE MEAL CHIPS CHUNKY CHILLI TOMATO SAUCE

Serves: 4 as a snack or side

Preparation time: 30 minutes + chilling time

Cooking time: 1 hour

CATEGORY: Snacks



Ingredients

Chips:

- 400ml water
- Salt & pepper
- 150g White Star Super Maize Meal, plus extra for coating
- 50g grated parmesan
- 30ml olive oil

Sauce:

- 15ml olive oil
- 1 onion, diced
- 2 cloves garlic, finely chopped
- 5ml chilli flakes
- 5ml sugar
- 1 x 400g tin chopped tomatoes
- Salt & pepper
- Lemon juice

Method

Chips:

1. Bring the water to a boil in a large pot. Add a generous pinch of salt and pepper.
2. Steadily pour the White Star Super Maize Meal into the boiling water, while whisking continuously until all the lumps have dissolved. Turn the heat down to a low and cook slowly for approximately 30 minutes, until stiff and cooked.
3. Remove from the heat. Add the parmesan and adjust seasoning.
4. Press the mix into a lined pan so the mix is 1.5cm thick. Put in the fridge and allow to cool for minimum 1 hour.
5. Heat oil in a pot or fryer to 180C to fry the chips.
6. Flip the set mix onto a board, and cut out your chips 1.5 x 5 cm.
7. Lightly brush the chips with olive oil then toss them in the extra maize meal.
8. Place the chips in the heated oil and fry until golden. Remove and drain on paper towel, season with extra salt.

Sauce:

1. Heat the oil in a pan over a medium heat. Add the onion, garlic and chilli. Sauté until soft. Add the sugar and tin tomatoes with a dash of water. Simmer down until thickened.
2. Season with salt & pepper and a squeeze of lemon juice.