

LANCEWOOD®



LANCEWOOD® CHEESY PAP BALLS

SERVES: 8

LANCEWOOD® PRODUCTS

- Mozzarella FSI
- Mozzarella

INGREDIENTS

500 ml water

30 ml butter

2.5 ml salt

250ml maize meal

125 g **LANCEWOOD® Mozzarella, grated**

40 g piece salami or chorizo, cut into 8 cubes

2 eggs, beaten

180 ml flour

Oil for deep frying

METHOD

Bring the water, butter and salt to the boil. Add the maize meal. Do not stir. Cover and lower the heat to the lowest setting. Leave for 10 minutes. Stir with a fork, cover and cook over low heat for 10 more minutes. Leave to cool. Mould the grated cheese firmly around the salami cubes. Mould the pap around the salami and cheese cubes. Dip the balls into the egg and then into the flour. Deep fry until golden. Drain on absorbent paper. Serve immediately. Delicious with tomato and onion relish or salsa.