



Karoo Ostrich Slice

Servings: 8

Prep Time: 15min

Cook Time: 35min

Ingredients

- 250ml cake flour
- 125g brick margarine, softened
- 250ml grated cheddar cheese
- 500g pack ostrich mince
- ½ can Hot & Spicy Chakalaka
- 25ml cake flour
- 1 tub low-fat smooth plain cottage cheese
- 2 large eggs
- salt to taste

FILLING

Directions

1. In a food processor or by hand, combine the flour, margarine and cheese until an even, pliable ball of dough forms. Using your fingers, press this dough into the base and up the sides of a 23 - 25cm diameter tart plate.
2. Pre-heat oven to 180° C.
3. Turn the mince in a frying pan over medium heat, until lightly browned all over. Remove from the heat and stir in the chakalaka and flour. Leave to cool slightly, then spoon the mixture into the pastry base.
4. In a 1.5 litre porcelain mixing bowl, lightly whisk the cottage cheese, eggs and salt together until smooth. Pour this over the mince layer.
5. Bake for 35 minutes.