

Pap Bites with Chakalaka Filling

Servings: 10-12

Prep Time: 20min

Cook Time: 40min + Cooling



Ingredients

- 4 cups water
- 1 tsp. salt
- 2½ cups maize meal
- ½ cup grated mature Cheddar cheese
- Knob of butter
- 1 tbsp. garlic and herb seasoning
- 410 g chakalaka
- Oil; for frying

Directions

1. Bring the water and salt to the boil. Whisk in the maize meal, mix well and cover with a lid.
2. Reduce the heat and simmer for 30 min., stirring occasionally. Once cooked, stir in the grated cheese, butter and seasoning.
3. Let the pap cool down until you are able to handle it with your hands.
4. Drain the chakalaka through a sieve to remove the excess liquid and set the drained chakalaka and liquid aside.
5. Using your hands, roll some of the pap into golf ball sized balls.
6. Using the handle of a teaspoon, make a hole in the pap and fill it with some of the drained chakalaka.
7. Take another scoop of pap, cover the filling, then shape and form the pap into a flattish patty.
8. Repeat until all the pap has been used.
9. Place the pap patties in the fridge for at least an hour to set.
10. Mix the leftover drained chakalaka with the liquid to serve as a sauce with the pap bites.
11. Heat a griddle pan and brush generously with oil. Brush each pap patty with oil and griddle on each side for a few minutes until golden brown and warmed through. Serve with the leftover chakalaka.