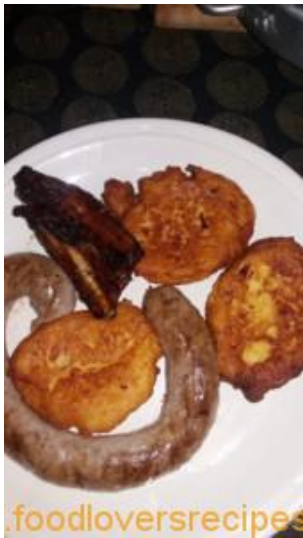


BRAAI PAP WITH A TWIST



By Food lovers recipes

BRAAI PAP WITH A TWIST

180 g Mealie Meal

10 ml Robertsons Spice For Rice

5 ml Robertsons Crushed Chillies

375 ml Water

85 ml Milk

15 ml Oil

$\frac{1}{2}$ Small Onion finely chopped

2 Eggs beaten

250 ml

Self Raising Flour

Cooking Oil for frying

In a pot, cook mealie meal, Robertsons Spice for Rice, Crushed Chillies and water, stirring until mixture becomes still and begins to form a ball.

Remove from heat and add milk, oil and onion and mix well. Allow to cool slightly before stirring the eggs into the mixture.

Add the flour and mix to form a fairly stiff mixture.

Pour oil for frying into a deep pan or skottle braai and drop spoonful's of batter into hot oil and fry until golden brown on all sides.

Photo: Gideon Louw