

## SA Style Peri-Peri 3 Ways

### Peri-Peri Chicken Liver Bread Bowl

#### Ingredients:

- 1 tbsp olive oil
- 1 large onion, diced
- 2 cloves garlic, crushed
- 100ml white wine
- 1 Knorr Peri-Peri sauce sachet
- 1 cup boiling water
- 1 – 1 ½ cups cream
- 2 bay leaves
- Salt & pepper to taste
- Butter, for frying
- 500g chicken livers
- 1 large round bread loaf
- Fresh parsley, to serve

#### Method:

1. Heat olive oil in a frying pan over a high heat.
2. Add the crushed garlic and onion and cook for 3 minutes or until transparent.
3. Add the chicken livers to the pan and fry until brown on all sides
4. In a jug mix the Knorr Peri-Peri sauce sachet with 1 cup of boiling water and pour into the pan.
5. Add the Bay leaves, white wine and a little extra water (if needed) to the pan.
6. Reduce the heat and simmer for 10-15 minutes or until the livers are cooked through and the sauce has thickened.
7. Add the cream and season to taste. Allow to simmer for another 5-10 minutes or until heated through.
8. Use a knife to cut a circle out of the top of the bread loaf.
9. Use a spoon to scoop out some of the extra bread so that you have enough room in the bowl for the chicken livers. Set aside the bread you remove for dipping.
10. Paint the bread roll, inside and out with herbed garlic butter and bake in the oven at 180°C for 10 – 15 minutes until the bread bowl is toasted.
11. Fill with the creamy chicken livers a sprinkling of fresh parsley, drizzle of fresh cream & ENJOY!

### Spicy Sheet Pan Boerie Pizza

#### Ingredients:

- 1 bag of store bought pizza dough (600g)
- 250g boerewors
- ½ cup peppadews
- 1 red onion, sliced
- ½ cup feta chunks

- 1 cup mozzarella cheese
- Fresh rocket leaves, to serve

For the Peri-Peri sauce:

- 1 Knorr Peri-Peri sauce sachet
- 1 tin chopped tomato
- 2-3 tbsp boiling water

Method:

1. Preheat the oven to 180°C and grease a sheet pan.
2. Roll out the dough into a rough rectangular shape and lay into the sheet pan. Use your hands to press the dough out to the edges of the pan.
3. Add the sachet of Knorr Peri-Peri sauce to a small bowl together with the tinned tomato and water, add more water as needed. Stir until combined and set aside.
4. Heat a large frying pan over a medium-high heat. Add the boerie to the pan and cook until browned, turn once browned on each side, about 8 minutes.
5. Once cooled, slice the boerie into rounds and set aside.
6. Using a spoon spread the Peri-Peri sauce over the pizza base in an even layer.
7. Sprinkle the cooked boerie pieces over the pizza followed by the peppadews, red onion, feta chunks and mozzarella cheese.
8. Bake until the crust and cheese are golden brown, around 20 to 25 minutes.
9. Serve the pizza with a sprinkling of fresh rocket.
10. Slice with a pizza and serve with the remaining Peri-Peri sauce as a dip. ENJOY!

Pap Balls in a Creamy Peri-Peri Sauce:

Ingredients:

- 4 cups cooked maize meal
- 1 tin of creamed sweetcorn
- 2 cups cream
- 1 Knorr Peri-Peri sauce sachet
- 1 red pepper, sliced
- 1 yellow pepper, sliced
- 1 large onion, sliced
- 1 cup cheddar cheese, grated
- Fresh parsley, to serve

Method:

1. Preheat the oven to 180°C and grease a large casserole dish.
2. In a small pot, bring 2 cups of cream to the boil and add 1 packet of Knorr Peri-Peri sauce. Simmer for 5 minutes and remove from the heat and set aside.
3. Sprinkle the onion and pepper slices into the bottom of the casserole dish.
4. Combine the sweetcorn with the cooked maize meal, once mixed roll the maize meal into balls and place the balls on top of the layered pepper and onion slices.
5. Pour the creamy Peri-Peri sauce over the maize balls.

6. Bake for 25 minutes, remove the dish from the oven and sprinkle the grated cheese over the pap balls.
7. Bake for a further 5 – 10 minutes until the cheese is melted and golden brown.
8. Sprinkle fresh parsley over the pap balls before serving. ENJOY!