

BACON BOERRITO

Serves 2

INGREDIENTS

1½ cups Spekko Royal Umbrella Jasmine Rice
4 cups water
Pinch of salt
2 eggs
¼ cup cream
Salt and pepper, to taste
2 packs (200g each) streaky bacon
1½ cups grated cheddar cheese
+/- 300g thick-cut boerewors, cooked (leftovers from your weekend braai are perfect)
BBQ basting sauce

Serving suggestion:

Corn on the cob, cooked and cut into thirds
Tomato smoor

METHOD

1. Preheat oven to 200°C.
2. In a medium pot, add the Spekko Royal Umbrella Jasmine Rice to 3-4 cups of salted water. Bring to the boil, partially cover with a lid and reduce the heat to a simmer. Allow to simmer for 10–15 minutes until partially cooked. Turn off the heat and allow the rice to sit, covered, for a further 5-10 minutes to steam. Allow to cool.
3. In a bowl, whisk together the eggs and cream. Add this mixture to the rice and mix until well coated. Season with salt and pepper to taste.
4. Weave the bacon to form a square.
5. Press the cooked rice down over the weaved bacon to about 1-2cm thick, ensuring there is a 3cm border around the edge.
6. Sprinkle grated cheese over the surface of the rice.
7. Place boerewors over the rice along one end of the weaved bacon square and tightly roll to form a sausage shape, allowing bacon to overlap to secure.
8. Place the boerrito seam-down on a greased baking tray, baste with BBQ sauce and bake for 25-30 minutes until the bacon is crispy. Remove from the oven and allow to sit for 5 minutes.
9. Cut into 3-4 cm slices, serve with corn on the cob and a bowl of tomato smoor and ENJOY!