

CHEESY PAP AND BOEWIE LOAF

Serves 8

INGREDIENTS

- 1½ cups (375g) White Star Quick Super Maize Meal
- 2 tbsp butter
- 1½ cups grated cheddar cheese
- 500g boerewors
- ¾ cup chakalaka
- Salt and pepper, to season

Serving suggestion:

- Chakalaka
- Parsley, chopped

METHOD

1. Preheat the oven to 180°C and line a bread loaf tin with baking paper that is slightly hanging over the sides.
2. Cut the boerewors into strips that are the same length as the loaf tin. Insert a skewer through the length of each piece to keep it straight while frying.
3. Add a tablespoon or two of oil to a non-stick frying pan and bring to heat. Fry the boerewors pieces until each piece is cooked on both sides. Set aside.
4. Bring a large pot with 2 cups of water and a pinch of salt to the boil. Mix another 1½ cups of water with the 1½ cups of White Star Quick Maize Meal to form a paste. Gradually add the maize meal paste to the boiling water and whisk well before covering the pot with a lid. Bring to the boil and cook on medium heat for 10 minutes. **Chef's Tip: Keep an eye on it to ensure that the pap does not burn.*
5. Remove the pot from the heat and add the butter and cheese to the maize meal mixture and stir to combine.
6. Add ⅓ of the cheesy maize meal mixture to the bottom of the loaf tin and top the maize meal layer with the chakalaka.
7. Top the chakalaka layer with another ⅓ of pap and top that layer with the cooked boerewors before covering it with the reserved pap
8. Put the loaf in the oven and bake for 40-45 minutes until the top is slightly golden.
9. Remove from the oven and allow the loaf to cool in the tin for 5-10 minutes before placing on a breadboard and carefully flipping it over. Scatter the top with chopped parsley before cutting the loaf into slices. Serve and ENJOY!