

CARAMELISED ONION & BOERIE BITES

Makes 15-20

Hands-on time: 25-30 minutes

Hands-off time: 30 minutes

INGREDIENTS

8-9 medium potatoes, peeled and cut into 2cm cubes

2 tbsp butter

½ tsp each salt and pepper, to season

2 medium onions, peeled and thinly sliced

⅓ cup Klipdrift & Cola

160g boerewors, cooked and sliced in 1cm pieces

1 cup cake flour

2 eggs, beaten

2 cups crushed cornflakes

Oil, for frying

Serving suggestion:

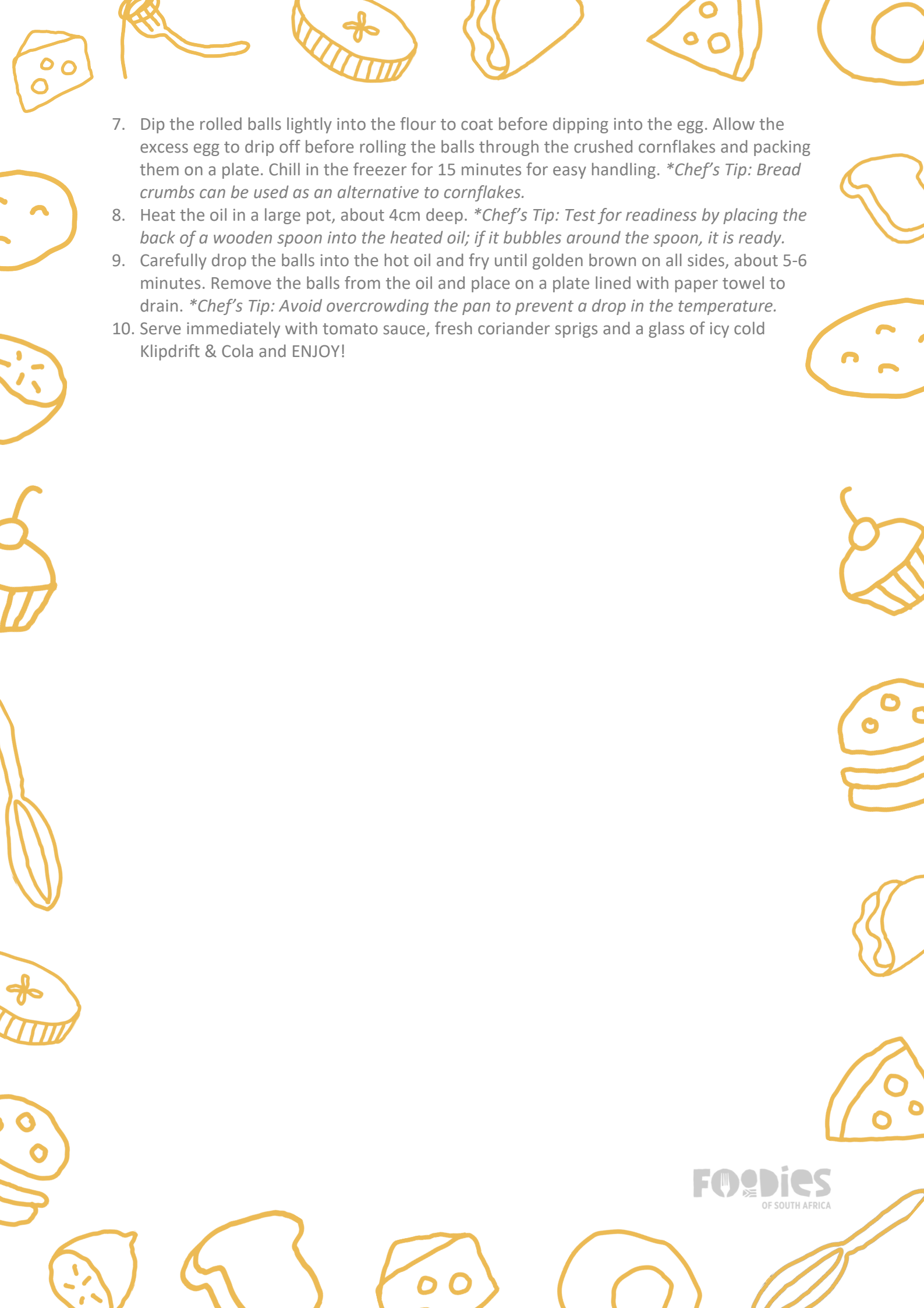
Tomato sauce

Fresh coriander sprigs

A glass of Klipdrift & Cola

METHOD

1. Rinse the potatoes and add them to a large heatproof bowl. Add ¾ cup water and cover the bowl with a microwave-safe lid.
2. Microwave the potatoes on high for 25 minutes at 700W or until the potatoes are soft. Toss them halfway through. **Chef's Tip: The potatoes are ready when a knife goes through them easily!*
3. Remove the bowl from the microwave using oven mitts and drain any remaining water. Mash the potatoes while hot, add in the butter and mix well until the mash is soft and creamy. Season to taste with ¼ teaspoon each of salt and pepper and refrigerate to cool.
4. Place an oiled pan over a low heat and add in the onions. Sauté until soft and golden, stirring frequently for about 10 minutes.
5. Pour in the Klipdrift & Cola and allow it to cook down for another 8-10 minutes or until thick, jammy and rich in colour. Season to taste with ¼ teaspoon each salt and pepper. **Chef's Tip: The Cola makes for a hacky way to caramelize the onions!*
6. Scoop 2 heaped tablespoons of mashed potato into the palm of your hand, roll it into a ball and flatten. Place 1 heaped teaspoon of the caramelised onion filling into the centre, place a sliced boerewors piece on top and bring the potato corners together. Roll carefully to form a ball.

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7. Dip the rolled balls lightly into the flour to coat before dipping into the egg. Allow the excess egg to drip off before rolling the balls through the crushed cornflakes and packing them on a plate. Chill in the freezer for 15 minutes for easy handling. **Chef's Tip: Bread crumbs can be used as an alternative to cornflakes.*
 8. Heat the oil in a large pot, about 4cm deep. **Chef's Tip: Test for readiness by placing the back of a wooden spoon into the heated oil; if it bubbles around the spoon, it is ready.*
 9. Carefully drop the balls into the hot oil and fry until golden brown on all sides, about 5-6 minutes. Remove the balls from the oil and place on a plate lined with paper towel to drain. **Chef's Tip: Avoid overcrowding the pan to prevent a drop in the temperature.*
 10. Serve immediately with tomato sauce, fresh coriander sprigs and a glass of icy cold Klipdrift & Cola and ENJOY!