

# PAP & WORS TWO WAYS WITH A TWIST

## PAP & WORS CAKE

Serves 6

### INGREDIENTS

- 3 cups White Star Super Maize Meal
- 1 tsp salt
- 1 tbsp butter
- 2½ cups grated cheddar cheese
- 2 onions, sliced
- 800g boerewors
- ¼ tin (305g) curried tomato and onion mix

### Serving suggestion:

- Chakalaka
- Chopped fresh parsley

### METHOD

1. Preheat the oven to 180°C and grease a round springform cake tin.
2. Prepare a stiff maize meal by combining the White Star Super Maize Meal with 6 cups of water in a large pot. Add the salt and bring to the boil while stirring.
3. Reduce the heat to a simmer, cover with a lid and allow to cook for about 25-30 minutes. Stir every 5 minutes and add a dash of water if too dry.
4. Remove the cooked maize from the heat and stir the butter and 1½ cups of cheese through until melted and well combined. Press ¾ of the maize into the greased cake tin and up the sides.
5. Coil the sausage into a round and pierce it at right angles with 2 skewers to hold the shape in place. *\*Chefs Tip: This makes the boerewors easier to flip when frying!*
6. Heat a large oiled frying pan over low heat. Add the boerewors coil and cook for 5-7 minutes on each side, or until well browned. Remove the skewers from the boerewors coil and set aside to cool.
7. Sauté the onions until softened and caramelised. Allow to cool.
8. Lay the caramelised onions in an even layer over the maize crust. Carefully lay the sausage coil over the onions. Pour the tin of curried tomato and onion mix over the top of the sausage and spread to form a layer. *\*Chefs Tip: Store the remaining tin of tomato mix in the fridge for 2-3 days.*
9. Spoon the remaining maize over the tomato sauce layer and press firmly until smooth. Sprinkle with the remaining cup of cheese.
10. Bake the maize cake for 25-30 minutes, or until golden on top and firmly set.
11. Transfer the maize cake to a cooling rack and allow it to stand for 10 minutes before removing it from the cake tin and onto a serving board. Slice into generous portions.
12. Serve with chakalaka, garnish with chopped parsley and ENJOY!

