



CHEESY BOERIE PAP-IZZA

Makes 1 large pizza

INGREDIENTS

- 1 cup White Star Quick Maize Meal
- 1 tbsp butter
- ½ tsp salt
- 3 tbsp tomato paste
- 1 cup grated mozzarella cheese
- 250g boerewors, cooked and thinly sliced
- 1 cup sliced mushrooms, fried
- ½ cup sliced onions

Serving suggestion:

- Fresh coriander sprigs
- Dressed leafy salad

METHOD

1. Preheat the oven to 180°C.
2. Bring a large pot with 2 cups of salted water to the boil. In a bowl, whisk the White Star Quick Maize Meal with ½ cup water until it forms a paste. Gradually add the maize meal paste to the boiling water, stirring continuously. Cover the pot with a lid, bring to the boil and cook on a medium heat for 3-4 minutes. **Chef's Tip: Keep an eye on the pot to ensure that the pap does not burn.*
3. Remove the pot from the heat and add in the butter and salt. Quickly stir in until melted and combined. Allow the pap to cool slightly before rolling it out onto a large circle-like shape between 2 sheets of baking paper, about 1cm thick. Remove the top layer of baking paper.
4. Carefully transfer the pizza base and baking paper onto a large baking tray.
5. Pre-bake the base for 5 minutes. Remove from the oven and spread the tomato paste onto the pap base, leaving a 1cm border. Sprinkle ½ cup of cheese over the tomato layer.
6. Top the cheese with the sliced boerewors, mushrooms and onions. Generously sprinkle the remaining cheese over the top. **Chef's Tip: You can make this a vegetarian option by removing the boerewors!*
7. Bake in the oven for 15-20 minutes or until the cheese has melted and the crust is crispy. Carefully transfer the pizza to a wooden board to serve. Cut into 6-8 even slices.
8. Garnish with fresh coriander sprigs, serve a slice alongside a leafy green salad and ENJOY immediately!