

Chilli cheese bites



SMALL LITTLE BUNDLES OF FRAGRANT FUN THAT
PACK A DELIGHTFUL PUNCH.

INGREDIENTS

- 200 ml (¾ cup) cake **flour**
- 10 ml (2 tsp) **baking powder**
- 2 ml (¼ tsp) **cayenne pepper**
- 5 ml (1 tsp) **Spur Chicken Spice**
- Freshly ground **black pepper**, to taste
- 15 ml (1 Tbsp) **olive oil**
- 1 medium **onion**, finely chopped
- 80 g fresh **spinach**, chopped
- 125 g **feta cheese**, crumbled
- 1 extra-large **egg**, beaten
- 100 ml **Spur Durky Sauce**
- Cooking **oil**, for deep-frying



METHOD



1. Sift flour, baking powder and cayenne pepper together. Add **Spur Chicken Spice** and pepper.
2. Heat oil in a heavy-based frying pan, add onion and sauté until soft. Add spinach and cook for about 2 minutes. Remove from heat and set aside to cool slightly. Add feta.
3. Add spinach and feta mixture to the dry ingredients and mix through. Combine beaten egg and **Spur Durky Sauce**, add to spinach mixture and mix until well combined.
4. Spoon heaped teaspoons of the mixture into hot oil and deep-fry until golden brown. Remove from oil with a slotted spoon. Drain on paper towel.
5. Serve hot with **Spur Sweet Chilli Sauce** to dip.