



Crispy Bacon and Onion Puffs



A FUN SAVOURY TREAT THAT EVEN APPEALS TO YOUNGER, MORE PLAYFUL PALETTES. WHIP UP THESE PUFFS IN MINUTES TO WOW YOUR GUESTS.

INGREDIENTS

- 80 g butter or margarine
- 125 ml (½ cup) cake flour
- 80 ml (1/3 cup) **Spur Durky Sauce**
- 250 ml (1 cup) milk
- 125 g rindless, streaky bacon, finely chopped
- 1 spring onion, coarsely chopped
- Freshly ground black pepper and salt to taste
- Cooking oil, for shallow frying
- [Spicy Yoghurt Dip](#), to serve



CRUMBS

- 125 ml (½ cup) cake flour
- 1 extra-large egg, beaten
- 125 ml (½ cup) dry breadcrumbs

METHOD

1. Melt butter in a medium heavy-based saucepan, add flour and stir well. Add **Spur Durky Sauce** and cook for a few minutes. Add milk and simmer for a few minutes until thick and smooth. Remove from heat and set aside to cool.



2. Fry bacon until starting to crisp, add spring onions and sauté for about 1 minute until soft. Drain on paper towel. Add bacon, spring onions, black pepper and salt to white sauce and mix lightly. Leave to cool.
3. Shape into round balls (puffs), coat in flour and leave in refrigerator for about 1 hour to set. Coat in flour again, followed by beaten egg and breadcrumbs.
4. Heat oil in a large, heavy-based frying pan and fry until golden brown and crisp. Drain on paper towel and serve immediately with our delicious [Spicy Yoghurt Dip](#)
5. Leave the puffs in the refrigerator for about 30 minutes before frying, to prevent crumbs from falling off.