



CHILLI CHEESE BITES

HEAT LEVEL 🔥🔥🔥🔥

Spice up your snack time with our Chilli Cheese Bites - a flavorful blend of gooey cheese and a hint of chili, creating a bite-sized treat that's both satisfying and spicy.

40 Mins

25 Servings

INGREDIENTS

200 ml (¾ cup) cake flour
10 ml (2 tsp) baking powder
2 ml (¼ tsp) cayenne pepper
5 ml (1 tsp) Spur Lemon & Peri Peri 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 Lemon & Peri Peri 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.

VARIATIONS

None

