



CRISPY BACON AND ONION PUFFS

HEAT LEVEL 

Delight in our Crispy Bacon and Onion Puffs - savory bites filled with the irresistible combination of crispy bacon and caramelized onions for a flavorful and satisfying treat.

1 Hour 10 Mins

18 Servings

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.

VARIATIONS

None

