

HEAT LEVEL 🔥



Enjoy a taste of South African comfort with our Pap and Wors Bake, a delicious union of maize porridge and savory sausage, baked to perfection for a satisfying and hearty dish.

40 Mins 3 Servings

INGREDIENTS

30 ml (2 Tbsp) cooking oil About 600 g thin boerewors 1 medium onion, coarsely chopped 1 medium tomato, coarsely chopped 45 ml (3 Tbsp) Spur Durky Sauce 60 ml (1/4 cup) Spur Braai Time 60 ml (1/4 cup) Spur Grill Basting 5 ml (1 tsp) Spur Seasoning Salt 2 ml (½ tsp) Spur Texas Steak Seasoning 1,125 I (4½ cups) water 5 ml (1 tsp) salt 375 ml (1½ cups) maize meal 15 ml (1 Tbsp) butter or margarine 200 ml (1 sachet) Spur Cheese Sauce 125 ml (½ cup) finely grated Cheddar cheese Chopped rosemary for garnishing

METHOD

- Heat oil in a large frying pan.
- Keep sausage in round coil shape, place in pan and fry for about 5 minutes on each side or until starting to brown.
- Add onion and sauté until soft.
- Add tomato, Spur Durky Sauce, Spur Braai Time, Spur Grill Basting, Spur Seasoning Salt, Spur Texas Steak Seasoning and simmer for about 15 minutes, or until sauce starts to reduce.
- Remove from the heat and set aside.
- Making the pap: Bring the water and salt to a boil.
- Add maize meal quickly and whisk constantly to ensure it remains smooth, without any lumps.
- Keep on whisking until the pap thickens.
- Reduce the heat and simmer for about 5 minutes. Stir frequently to make sure it does not burn.
- Add a little water if it becomes slightly dry. Remove the cooked maize from the heat and add the butter.
- Press the warm, cooked maize into the base and sides of a greased 24 cm ovenproof dish.
- Layer the sausage in the round shape and top with the tomato and onion mixture.
- Spoon the Spur Cheese Sauce over the wors and tomato mixture. Sprinkle grated cheese over.
- Place the dish in a preheated oven at 180°C for 15 20 minutes, or until golden brown.
- Sprinkle with rosemary and more Spur Seasoning of choice. Leave to set slightly before serving.