**WHITE STAR MASTER CLASS**

**PAP CAVIAR, CHAKALAKA WITH BALSAMIC CAVIAR AND TETE DE MOINE**

TIME: overnight + 1 ½ hours / SERVES: 4 – 6

**for the stywe pap**

500 ml water

250 ml White Star Super Maize Meal

salt and freshly ground black pepper

tete de moine or a mature cheddar cheese – to taste

**for the sheba / tomato chakalaka sauce**

25 ml olive oil

1 clove garlic, finely chopped

1 onion, peeled and thinly sliced

6 fresh basil leaves, finely chopped

15 g fresh chives, finely chopped

700 ml tomato puree or alternatively you can make your own

salt and freshly ground black pepper

**for the balsamic caviar**

500 ml canola oil

200 ml balsamic vinegar

50 g (55 ml) sugar

1 garlic clove, crushed and peeled

1 sprig thyme

2 leaves gelatin

salt and freshly ground black pepper

for the pap

Pour the water into a saucepan and add 5 ml salt and heat.

Once the water starts to boil, reduce the heat. Gradually add the maize and stir with a balloon whisk until smooth. Cover the saucepan and reduce the heat to the lowest setting on your stove. Give the porridge a stir every now and then. After 30 minutes the porridge should be ready.

Add the cheese of choice. Once cooled roll different size balls – this is caviar.

Roll the caviar in uncooked maize meal and make sure they are well covered.

Heat canola oil to 180 °C. Fry the maize meal balls in batches till golden brown.

Drain on kitchen towel.

for the sheba

Heat the olive oil in a saucepan and add the garlic and onion.

Sauté until the onions are soft and translucent.

Add the basil, chives and tomato puree. Season with salt and pepper.

Let the sauce simmer till thick.

for the balsamic caviar

Pour the oil into a bowl and refrigerate overnight.

Place the balsamic vinegar, sugar, garlic clove and thyme into a pot and place on the heat, bring to the boil and leave to simmer or until the mixture has reduced to 150 ml. Remove from the heat and season with salt and pepper. Pour the mixture through a fine sieve to remove the thyme.

Place the gelatine leaf into a bowl of cold water until the gelatine leaf is soft, remove it from the water and add it into the warm balsamic reduction. Stir with a spoon until the gelatine is dissolved. Then pour the mixture into a disposable piping bag.

Place the bowl of frozen oil over another bowl that is filled with ice water. Cut a very small tip off of the piping bag and gently drizzle the balsamic reduction all around into the bowl of the frozen oil. Once you have finished drizzling the juice into the oil, place it back into the freezer. Leave for an hour and then strain the balsamic caviar out of the oil by pouring it through a sieve.

Spoon the chakalaka / sheba sauce in your serving bowls.

Arrange your fried pap caviar on top the sauce. Spoon balsamic caviar on top and garnish with fresh basil.

Finish it off with tete du moine.

**PAP ARANCINI AND MOZZARELLA CHEESE BALLS**

**TIME: 1 hour / SERVES: 6 depending on the size of the balls**

**for the stywe pap**

**500 ml water**

**5 ml salt**

**250 ml White Star Super Maize Meal**

**for the arancini balls**

**3 circles feta cheese (optional), crumbled**

**150 g mozzarella cheese**

**70 g (125 ml) cake flour**

**2 eggs**

**100 g dried bread crumbs**

**500 ml canola oil, for frying**

**for the fried leeks**

**1 large leek, halved and sliced into thin strip**

**for the stywe pap**

**Pour the water into a saucepan and add the salt. Bring to the boil. Once the water starts to boil, reduce the heat. Gradually add the maize meal and stir with a balloon whisk until smooth. Cover the saucepan and reduce the heat to the lowest setting on your stove.**

**You can give the porridge a stir every now and then. After 30 minutes the porridge should be done.**

**for the arancini balls**

**If you are using the feta cheese, add it to the porridge in the saucepan. Mix well and let it cool.**

**Slice the mozzarella cheese into blocks. Spoon the cooled porridge into the palm of your hand, then place a block of mozzarella cheese in the centre and cover the cheese, forming a ball.**

**Roll the balls in flour. Beat the eggs and roll the balls in the egg mixture. Roll the balls in the crumbs and place in the fridge for 30 minutes.**

**Heat the oil in a saucepan and fry the balls till golden and crispy. Drain on kitchen towel and serve warm.**

**for the fried leeks**

**Fry the leeks in the same oil as the arancini balls till golden and crispy. Drain on kitchen towel.**

**PAP FRENCH TOAST OMELETTE**

TIME: 1 hour / SERVES: 2

**for the pap French toast**

**250 ml water**

**5 ml salt**

**125 ml White Star Super Maize Meal**

3 eggs, beaten

50 g (55 ml) butter

salt

berries

yogurt

honey

toasted nuts

dates

**for the pap French toast**

**Pour the water into a saucepan and add the salt. Bring to the boil. Once the water starts to boil, reduce the heat. Gradually add the maize meal and stir with a balloon whisk until smooth. Cover the saucepan and reduce the heat to the lowest setting on your stove.**

**You can give the porridge a stir every now and then. After 30 minutes the porridge should be done.**

Spread the stywe pap onto a standard-sized baking tray. Let it cool. Slice the stywe into squares, or size you prefer.

Beat 2 of the eggs in a bowl. Dip the slices of stywe pap in the egg and then beat in the last egg.

Melt the butter in a crepe pan and pour the eggs with the pap slices. Leave till the eggs starts to set and then start folding over the eggs as you will make a omelette.

Place the pap omelette on your serving plate and top with berries of your choice.

Spoon honey on top and drizzle with yogurt . Finish with dates, toasted nuts and more berries.