

# THE ULTIMATE BILTONG PLATTER

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MAKES 8

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COOK TIME: 15 MIN

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## INGREDIENTS

BILTONG-AND-HERB GOAT'S CHEESE  
BALLS

chevin  
lemon, zested  
sea salt and freshly ground black  
pepper, to taste  
fresh dill, chopped  
Woolworths powdered biltong

## METHOD

Mash the chevin, then add the lemon  
zest, seasoning and dill and combine.  
Roll into 8 balls. Wet your hands just  
before rolling into balls, this will prevent  
them from sticking.  
Sprinkle the biltong over a large plate  
and roll the cheese balls into the  
mixture to coat. Chill the balls until  
ready to serve.

## INGREDIENTS

BILTONG-AND-SUNDRIED TOMATO  
TARTLETS

2 x 250 g packs Woolworths frozen  
puff pastry sheets, thawed  
100 g Woolworths biltong crisps  
1 free-range egg, beaten  
150 g tub Woolworths labneh  
180 g baby sundried tomatoes  
basil, to garnish

## METHOD

Preheat the oven to 180°C. Roll out the  
pastry slightly thinner with a dusting of  
flour.  
Tear the biltong crisps into smaller  
pieces and roll the shredded biltong  
into the pastry.  
Cut the pastry into 9 squares and push  
into a greased muffin tin. Chill for 15  
minutes to cool completely. Brush with  
egg and bake for 15–20 minutes, or until  
puffed and golden.  
Allow to cool, then fill with a dollop of  
labneh, top with sundried tomatoes and  
garnish with basil.



