

THE ULTIMATE BILTONG PLATTER

MAKES 8

COOK TIME: 15 MIN

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

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

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.

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.

