

APPETIZERS

Hot Peri Peri Chicken Strips on Maize Meal

(Corn Flour Cakes)

Ingredients:

- 2 tablespoons olive oil
- 3 chicken breasts (skinned and boned) sliced into strips
- 2 teaspoons ground cumin
- ½ teaspoon ground cloves
- 1 tsp paprika
- 1 bay leaf
- Salt & pepper and peri peri spice to taste.
- 2 onions, chopped
- 2 cloves garlic, crushed
- 1 tsp tomato paste
- ½ cup 2006 SEBEKA SHIRAZ – PINOTAGE “CAPE BLEND”

In a large skillet, heat olive oil and fry chicken in seasonings till browned. Add onion and garlic, and fry for five minutes. Add wine and tomato paste and simmer gently until chicken is tender. Season to taste

For the Corn Cakes:

- 2 cups water
- 1 tsp salt
- 2 cups corn meal

Boil water and salt, then gradually add corn meal, whisking while adding to avoid lumps. Cook until meal reaches a “porridgy” texture. Remove from pot and spread onto a baking sheet, sprayed with a non stick spray. Bake in a pre heated oven at 350 degrees until firmly set (approximately 20 minutes.) Using a cookie cutter, cut out two shapes of your choice per person.

To Assemble:

Place one corn cake on plate, and cover with chicken mixture, allowing it to spill over sides. Place other corn cake on top at an angle.

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Wake up your taste buds with a savory dish that melds the flame of African chilies with flavorful cumin, cloves and sweet maize.



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