

KRISPIE GRILLED CHEESE SARMIES



Sarmie Ingredients:

8 SLICES OF WHITE BREAD
2 CUPS OF RICE KRISPIES
150G MATURE CHEDDAR CHEESE, GRATED
3 EXTRA LARGE FREE-RANGE EGGS
2 TBSPS. OLIVE OIL
MIXED HERBS, TO TASTE
SALT AND PEPPER, TO TASTE

Filling Ingredients:

4 SLICES OF HALLOUMI, FRIED
2 TBSPS. HONEY
2 TSPS. CHILLI FLAKES
2 TBSPS. FLAVOURED CREAM CHEESE
2 ROSA TOMATOES, SLICED
CUP FULL OF BILTONG
CUP FULL OF NACHO CHIPS (ANY FLAVOUR)
1 PRESERVED FIG, SLICED
6 SLICES OF CHEDDAR CHEESE

Finishing Touch Ingredients:

FRESH BASIL, PIECES
CHAKALAKA
FLAVOURED CREAM CHEESE
ANY DIPPING SAUCE OF CHOICE

How To Make Krispie Grilled Cheese Sarmies:

#1 CUT-OFF THE CRUST OF ALL THE SLICES OF BREAD. YOU CAN FRY THE CRUSTS IN BUTTER AND SERVE WITH THE SARMIES (IF YOU DON'T HAVE CATS, YOU CAN GIVE THE CRUSTS TO BIRDS TOO).

#2 USE A ROLLING PIN OR OLIVE OIL BOTTLE TO FLATTEN THE DE-CRUSTED SLICES OF BREAD.

#3 PLACE THE EGGS AND OIL IN A BOWL AND WHISK TOGETHER.

#4 IN A MEDIUM MIXING BOWL, THROW IN THE TWO CUPS OF RICE KRISPIES. CRUSH THEM SLIGHTLY WITH THE OLIVE OIL BOTTLE OR PESTLE.

#5 ADD SALT, PEPPER AND MIXED HERBS TO THE RICE KRISPIES TO TASTE.

#6 NOW ADD THE GRATED CHEESE TO KRISPIES AND MIX WELL. NOW ONTO THOSE FILLINGS...

#7 CAREFULLY SPOON SOME OF THE NACHOS, A BIT OF ADDITIONAL CHEDDAR CHEESE AND A BIT OF CREAM CHEESE ON ONE CORNER OF TWO SLICES OF BREAD.

#8 PLACE SOME BILTONG, SLICED FIG (WITH SYRUP) AND A BIT OF CREAM CHEESE ON ONE CORNER, OF TWO SLICES.

#9 TAKE THE FRIED HALLOUMI (PRE-FRY IN OIL IN A PAN), AND PLACE ON THE CORNER OF TWO PIECES OF FLATTENED SLICES; POUR SOME HONEY OVER.

#10 PLACE SLICES OF THE ROMA TOMATO ON THE CORNER OF TWO SLICES, POUR SOME DRIED CHILLI FLAKES OVER, ADD SOME CHEDDAR CHEESE TO THE MIX AND VOILA.

#11 ALL THE SLICES SHOULD NOW HAVE FILLINGS.

#12 FOLD-OVER ALL THE SANDWICHES PINCHING THE EDGES. YOU CAN USE SOME OF THE EGG MIX TO MAKE IT STICK BETTER (AROUND THE EDGES). BUT DON'T STRESS TOO MUCH IF THE EDGES DON'T STICK TOGETHER COMPLETELY.

#13 PREHEAT THE OVEN TO 180 DEGREES CELSIUS.

#14 POP A SARMIE (ONE-FOR-ONE) INTO THE EGG-OIL MIX.

#15 NOW, POP IT IN THE RICE KRISPIE MIX AND COAT GENEROUSLY WITH THE CHEESE ETC.

#16 PLACE THE FINISHED SARMIE ON A TRAY (NON-STICK MAT IS THE BEST IF YOU HAVE). DO THIS FOR ALL THE SARMIES. LEAVE ANY EXTRA EGG AND KRISPIE MIX FOR THE BOTTOM SIDE OF THE SARMIES (IF THERE IS LEFT).

#17 PLACE THE TRAY IN THE PREHEATED OVEN AND BAKE FOR BETWEEN 15 – 20 MINUTES (OR UNTIL THE SARMIES ARE GOLDEN).

#18 REMOVE THE TRAY FROM THE OVEN AND FLIP THE SARMIES.

#19 COAT THE BOTTOM SIDE OF THE SARMIES WITH REST OF THE KRISPIE AND EGG MIX. POP THE SARMIES BACK IN THE OVEN AND PLACE YOUR OVEN ON GRILL FOR ABOUT FIVE MINUTES.

#20 REMOVE FROM THE OVEN.

#21 DRESS YOUR SARMIES WITH FRESH HERBS LIKE BASIL AND PLACE A BIT OF SAUCE LIKE CHAKALAKA ON IT, TO REALLY BRING OUT THE YUMMINESS. OTHER SAUCES THAT WILL WORK IS HONEY MUSTARD, GUACAMOLE, CHEESE SAUCE AND CREAM CHEESE.

#22 NOW, TAKE LOTS OF PHOTOS FOR SOCIAL MEDIA (AND PLEASE SHARE THEM WITH SPARKLE ELLIE TOO!) AND ENJOY WITH LOVED ONES.



Sparkle your belly, with Sparkle Ellie!