



CHEESY MIELIE PAP CHIPS WITH SPUR SAUCE DIPS

HEAT LEVEL 

A classic, reinvented. Impress everyone with this local twist on French fries - made with everyone's favourite mielie pap. Delicious when dipped in your favourite Spur Sauce.

35 Mins

6-8 Servings

INGREDIENTS

For the pap chips:

- 250 ml (1 cup) maize meal (superfine or braai pap)
- 1 L (4 cups) water
- 3 ml (½ tsp) salt
- 15 ml (1 Tbsp) butter
- 125 ml (½ cup) Spur Cheese Sauce (Heat & Pour)
- 125 ml (½ cup) grated Cheddar
- 125 ml (½ cup) grated mozzarella
- Cooking oil, for shallow frying

Optional Spur dips for serving:

- Spur Durky Sauce, Spur Salad & French Fry Dressing, Spur Sweet Chilli or Hickory BBQ Sauce, extra Spur Cheese Sauce (warmed for dipping)

METHOD

- 1 In a pot, bring the water and salt to a boil. Gradually whisk in the maize meal to avoid lumps. Reduce heat
- 2 to low and cover. Cook for 20–25 minutes, stirring occasionally, until thick and fully cooked.
- 3 Stir in the butter, Spur Cheese Sauce, and grated cheese if using. Mix until smooth and creamy. Taste and
- 4 adjust seasoning if needed (a pinch of white pepper or smoked paprika added to the mixture is great).
- 5 Pour the hot cheesy pap into a greased or lined 20cm square baking dish (or similar). Smooth out the top
- 6 and let it cool at room temperature for 10–15 minutes. Cover and chill in the fridge until firm — at least 1
- 7 hour or overnight.
- 8 Once set, turn out the pap slab onto a cutting board. Cut into thick chips (about 1.5cm wide x 8cm long).
- 9 Dust each chip with a little raw maize meal.
- 10 Heat oil in a pan over medium-high heat. Shallow-fry the chips in batches for 2–3 minutes per side until
- 11 golden and crisp. Drain on paper towels and season lightly with salt or a pinch of paprika.
- 12 Serve hot with a selection of warm Spur dipping sauces: cheese, Durky, sweet chilli, or BBQ.

VARIATIONS

Tips:

- Oven-baked version: Brush chips with oil and bake at 220°C for 20–25 min, flipping halfway.

