



Deep Fried Goat's Cheese & Berry Compote

Recipe by: Carey Erasmus

Serves: 4

Cooking: 35min

Difficulty: Medium

Ingredients :

Fried Goat's Cheese

180 ml cake flour

60 ml corn flour

250 ml soda water

1 egg

Salt and pepper

+ - 250 ml panko breadcrumbs or coarse dried breadcrumbs

Oil for deep frying

Berry Compote

350- 400 g Frozen mixed berries

125 ml water

125 ml Selati Castor Snow (refined castor sugar)

5 ml corn flour

Freshly ground black pepper

Methods :

- Sieve the flours into a mixing bowl and add the soda water and egg, whisking vigorously until well combined and smooth. Season with salt and pepper. Set aside.
- Slice the chevin into about 6 portions each and roll into balls. Chill until ready to coat.
- Dip the goats cheese balls generously in the batter followed by some panko crumbs. Chill in the fridge until ready to fry.
- Meanwhile, make the berry compote. When compote is ready. Heat oil for deep frying.
- Fry the coated cheese in batches over moderate heat until golden and crispy. Place on paper towel to absorb excess oil.
- Method for berry compote:
- Thaw the berries in a sieve over a bowl (reserve the berry juice). Add the water, sugar and berry juice to a small pot and heat until the sugar has dissolved.
- Add the berries and bring back to the boil. Mix the corn flour with a little water and slowly add to the boiling berries, stirring all the while, until the desired consistency is reached. Season with black pepper.
- Serve the fried goat's cheese with the berry compote. Garnish with micro herbs.