



Skilpadjies

An authentic Karoo hors d'oeuvre. Order them ready-made from selected PnP stores if the ingredients give you the shivers!

More than 2 hours **Serves:** 50

Recipe Type: Light meals

Ingredients

Main Ingredients

1 lamb heart
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2 lamb kidneys
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1 PnP red onion
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1 pinch PnP salt, or to taste
.....
1 caul fat, (fatty membrane that
surrounds internal organs)
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Method

- Mince heart, kidneys, liver, onion and seasoning together.
- Cut caul fat into 10cm squares.
- Spoon 1 Tbsp (15ml) mince mixture into the centre of each square.
- Fold into parcels and secure with a toothpick.
- Place in a freezer-proof container and freeze.
- Thaw several hours before needed.
- Braai skilpadjies (still slightly frozen) over medium coals until cooked through and crispy.
- Serve immediately.