



RECIPE

DR. OETKER | ITAL PIZZA | PIZZINIS | MARGHERITA

PIZZINI BOEREWORS BURGER CANAPÉS

Try out our full of zing Portuguese inspired pizza!

Ingredients

- [1 x Pizzinis | Margherita](#)
- 600g x traditional boerewors
- 1 x chopped medium white onion
- 1 x medium red onion sliced into circles
- A drizzle of olive oil
- 1 x tsp cumin
- 1 x whole egg whisked
- 20 x cubes white cheddar
- 1 x cup all-purpose flour to dust
- 10 x baby tomatoes halved
- 1 x cup baby greens
- Tomato sauce or chutney to drizzle on each pizzini
- 20 x cocktail skewers

Let's get started

1. In a pan add a drizzle of olive oil on medium heat and once heated, add your medium chopped onion to the pan and sauté until translucent and soft. About 4 to 5 minutes. When done set aside.
2. Now the boerewors. You'll need about 600grams. In a large bowl, remove the boerewors casing by scoring the side of the boerewors with a sharp knife and then gently remove the casing.
3. To the bowl add the softened onions, add a tsp of cumin and lastly one whole egg whisked.
4. Make sure your hands are clean and sanitised and start to smooch and mix all the ingredients until the mixture looks smooth and the ingredients evenly smooched.



5. Now let's make our boerewors meat balls. We're going to need about 20 cubes of white cheddar and about 1 cup of flour to dust.
6. Using a tablespoon scoop your mince and roll it into a bowl. Now place one cubed piece of cheddar into the centre of the ball, press down and fold over with the mince until the cheese is completely concealed.
7. Now sprinkle some flour onto your hand and coat the boerewors meat ball with the flour by gently rolling it and shaping it between your hands.
8. When done set each boerewors mince ball on your cutting board or a platter and then repeat the same process with the rest of the mince. This recipe should yield about 20 boerewors meat balls.
9. Now you will need a large pan. Add a drizzle of olive oil on medium heat and place all your boerewors meat balls into your pan and fry for 3 to 4 minutes on each side. We want to sear them, not cook them right through.
10. If you are using an oven proof pan, then place your pan directly into the oven. Alternatively place the meatballs on a tray with non-stick spray and place them in the oven for 10 to 15 minutes. Pre-heated to 180 degrees.
11. When done remove from the oven keep warm and set aside.
12. At this point change your oven temperature to 200 degrees and when the oven is ready, place your pizzinis in the oven for 10 to 12 minutes. You know the drill by now, on the baking paper provided and in the oven they go.

And 10 to 12 minutes later your pizzinis are ready. Now let's assemble the mini canapés. Let's make our boerewors burger canapés

13. Take your pizzinis and break them up individually.
14. First add the baby greens, then a squeeze of tomato sauce and then place the meatball onto the tomato sauce.
15. Now place 2 onion rings over the meatball and lastly place 1 tomato half on top of the meatball and pierce the tomato right through, using your cocktail skewers. Right to the bottom. Make sure that your onion rings are held on either side of the skewer, so they don't fall off.

That's it! Your burger canapés are ready. Uber cool and deliciously sexy! Just add friends!