

Snackle 6 in 1 - Sweet or Savoury Snacks – Recipe

Use the Snackle to produce batter cases in which various delicacies can be served.

Batter – Ingredients:

Mixture sufficient for +/- 60 cases which can be stored under refrigeration for reasonable period time.

1 egg 125ml water 125ml milk 1ml salt 1cup sifted flour 1/2ml pepper

Beat egg, milk and water. Add dry ingredients and beat to form a batter of running consistency.

Method:

Use a saucepan just wide enough to take one or more Snackle.

Fill with cooking oil to cover moulds and heat with Snackle therein.

Shake off excess oil when removing Snackle - (with insufficient oil, batter will cling to the moulds).

Dip Snackle into batter without overflowing top of moulds and place into oil for +/- 25 seconds – case are brown and crispy when ready.

Hereafter it is unnecessary to dip Snackle in oil every time before dipping it into batter.

If Snackle is removed from the batter too soon or if oil is overheated; the batter will slip off. Use a fork to remove cases from oil and to flick off cases sticking to moulds.

Place cases onto a cooling tray on absorbent paper.

Enjoy with your favourite filling.

Hints

Fillings should contain the minimum liquid. Fill cases shortly before serving.

Fillings:

Mince, fish, cheese,veggies, custard, milk tart, caramel, etc.

