

# three streams



Makes 7

## Ingredients

- 500 g Three Streams hot smoked snoek
- 500 ml/2 cups corn kernels
- 250 ml/ 1 cup grated mozzarella
- 80 ml chopped coriander
- 1 green chili - optional
- 45 ml/ 3 T mayonaise
- Salt and pepper to taste
- 250 g phyllo pastry
- 125 g butter - melted

## Method

### ***To make the filling***

1. Preheat oven to 180 C. In a bowl flake the snoek and remove all bones.
2. Add the corn, cheese, chili and coriander and mix. Add the mayonaise, taste and adjust seasoning.
3. Remove one of the rolls from the packet, that is all you are going to use. (Phyllo normally comes on two separate rolls in a box.)
4. Remove the phyllo from the plastic and lay all layers flat on a work surface.
5. Cut down the middle of all the layers.
6. Now start brushing the top layer with butter. Turn the top layer over, so that you now have two layers “glued” together with the butter.
7. Use a spoon and put the filling in a thin line on the long end of the pastry.
8. Roll up and then roll into a spiral.

9. Secure with a kebab stick and place on a baking sheet, lined with baking paper.
10. Continue with all the other layers.
11. Bake for 15 - 20 minutes or until golden brown.

## **To serve**

## **Ingredients**

- 1 small red onion - finely chopped
- 2 kiwi fruit - peeled and finely cubed
- Zest and juice of 1 lime
- 5 - 10 ml sugar
- A small handful coriander - chopped

Mix all the above ingredients and serve with warm pies for a refreshing contrast in tastes and temperatures.