

BLUE ANGEL

TUNA & CORN PUFFS



Makes: 25



Prep time: 10 mins



Cooking time: 20 mins

Ingredients

- 200g Hanini Fresh Irkotta
- 2 tbsp milk
- 1 Le Naturelle Egg, lightly beaten
- 185g Blue Angel Tuna
- 125g creamed corn
- 1 cup self-raising flour
- 1/4 cup Emborg Cheddar, grated
- 1 tbsp chopped fresh chives

Method

- 1 Pre-heat the oven at 190°C, fan-assisted and line 2 large baking trays with baking paper.
- 2 Whisk the irkotta, milk and egg together in a bowl. Stir in the tuna, corn, flour, cheddar and chives. Season with salt and pepper.
- 3 Using a tablespoon, evenly scoop the mixture and place on the baking tray 3cm apart. Bake for 20 minutes until golden and puffed.
- 4 When ready cool on trays. Sprinkle with extra chives.

