

Recipes from The Spice Girlz using *Cor Blimey!*

Thai Chicken Balls

Serves: 24

Super easy and tasty!

You will need:

500g chicken mince	½ cup coriander leaves, chopped
¼ cup oyster sauce	160ml coconut milk
1 Tbs fish sauce	2 heaped Tbs Spice Girlz Cor Blimey
1 clove garlic, crushed	soy sauce and sliced chillies, or sweet chilli sauce to serve
1 Tbs S/R flour	

Preheat oven to 200c. Grease two 12 hole, non stick mini muffin pans.

Combine mince, oyster sauce, garlic, flour, fish sauce, coriander, Cor Blimey and coconut milk in a large bowl.

Place rounded Tablespoons of mixture into prepared pans.

Bake for about 15 minutes or until cooked.

Turn balls out and serve hot with a dipping sauce.

Note: It is very important to use a non stick mini muffin pan.

Suitable to freeze. A great idea for unexpected guests.

Double the quantity as they disappear quickly!

Easy Enchiladas the Spice Girlz Way

Serves 2-4 (depends how hungry the troops are)

You will need:

500g cooked chicken mince or strips (or cheat with a bbq chook)	Wraps/mountain bread-approx.8
2 Tablespoons Spice Girlz Cor Blimey	¼-½ cup Spice Girlz Zulu-lu
2 spring onions	<i>Optional ingredients</i> - 1 Avocado, 125g toasted flaked almonds, 1 tablespoon of coriander and mint.
A good splash of olive oil (local of course)	

1. Combine the 1st 4 ingredients. Place the mixture onto wraps, fold in the ends and roll.

2. Place filled wraps in a baking dish, top with Spice Girlz Zulu-lu and bake in moderate oven for 15 minutes.

3. Optional-Combine chopped avocado, toasted flaked almonds, coriander and mint and dollop on top of enchiladas.

4. Eat and enjoy!

Cor Blimey-Pork Noodle Balls

Great as nibbles, with stir fried vegetables as a meal, or rolled in flat breads with lettuce, carrot and sprouts for lunch!

You will need:

50g bean thread vermicelli	1 small carrot, chopped small
½ onion, coarsely chopped	1 spring onion
Good pinch coarse salt	200g pork mince
Finely grated zest and juice of ½ lemon	2 eggs, beaten
3 heaped Tbs Spice Girlz Cor Blimey	2 Tbs of rice flour
2 cloves of garlic, peeled	

Soak the noodles in boiling water. When soft, pour off water and leave to drain well. Chop noodles roughly into small strands.

Combine the onion, salt, garlic, lemongrass, carrot, Cor Blimey and spring onion in the bowl of a food processor and wizz until a coarse paste. Scrape into a large bowl.

Add the pork mince and eggs to the paste and mix well, preferably with your hands. Add the noodle strands and mix again.

Finally add the rice flour, mixing thoroughly until the mix will hold a ball shape in your hand. Add more flour if needed to firm up the consistency.

With wet hands, shape the mixture into golf sized balls and flatten slightly.

Heat 1 Tbs of oil in a non stick pan. Cook the pork balls in batches, taking care not to overcrowd the pan, until crispy and golden brown both sides.

