

Creamline
AT THE HEART
OF DAIRY

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**MEDIUM FAT
DAIRY LIQUID BLEND**

UHT PROCESS LONG LIFE
WHOLE, FULL CREAM MILK, CREAM
AND BUTTERMILK

WARNING USES:

- ✓ GENERAL PURPOSES
- ✓ HOT DRINKS
- ✓ COOKING
- ✓ BAKING



CREAMY MAIZE PORRIDGE

Also known as "pap" or "slap pap" this dish is a staple in many South African households and is loved for its creamy texture. Let's dive into the recipe and experience the warmth of this comforting dish together!



SERVES
2



PREP TIME
10 MINS



COOK TIME
20 MINS



DIFFICULTY
EASY



SCAN TO WATCH
THE RECIPE VIDEO

INGREDIENTS

- 3 cups water
- ½ cup Creamline Dairy Liquid Blend
- ½ tsp salt
- ½ cup maize meal
- ¼ cup water
- 1 tbsp butter, for serving
- brown sugar, for serving

DIRECTIONS

1. In a medium sized pot, add boiling water and salt, bring to a boil.
2. In a separate bowl, combine maize meal and cold water to form a paste.
3. Once the water is boiling, turn to low heat and add in the maize meal paste one tablespoon at a time and stir or whisk vigorously until smooth. Once it is smooth, cover the pot and cook for 10-15 minutes, while stirring in between.
4. Add Creamline Dairy Liquid Blend, stir and continue cooking for a further 5 minutes.
5. Once the porridge is ready, serve hot with butter and brown sugar.



PRO TIP

For added nutrients, add peanut butter to the porridge when serving.