



Onion and Cheese Puffs (Makes 24)

125ml Water
60g Butter
1 Packet of onion soup powder
10ml Caraway seeds
5ml Mustard powder
125ml Flour
2 Eggs
250ml Grated cheddar cheese in GRINDER
Salt and pepper
Paprika to sprinkle

Method:

In a saucepan, place water and butter, bring to the boil. Add soup, caraway seeds, mustard and flour, mix well with the MINCER. Remove from heat, cool slightly. Beat eggs with the MINCER, one at a time until mixture is shiny and smooth. Add cheese and season well. Drop teaspoons of mixture onto a greased baking tray. Bake at 180`C for 15 minutes or until puffed and golden brown. Serve warm.