



Sunbake Kota

INGREDIENTS

- 1 loaf of Sunbake white bread - unsliced
- 300g fried potato chips
- 100ml chakalaka / tomato relish or preferred sauce
- 4 slices of cheese
- 4 Russian sausages
- Oil for frying

MAKES

4 kotas

DIRECTIONS

Cut into loaf into quarters by cutting the loaf in half vertically, then cut these halves in half again horizontally. Hollow out the centre and set aside, leaving the crust as the outside shell. Fry chips in hot oil, then fill the shell with the hot chips, followed by preferred sauce. Finish with deep fried Russian sausage slices and a slice of cheese. Repeat with the remaining quarters and finish with the top of hollowed out loaf.