



**Day 18**  
**Serves: 4-6**  
**Preparation time:**  
**15 min**  
**Cooking time:**  
**30 min**

**Ingredients:**

- 1 x 200g packet IMANA Oxtail Flavoured Super Soya Mince
- 500ml water
- ½ cup (125ml) grated cheese
- 2 cups (500ml) cake flour
- 1 tablespoon (15 ml) IMANA Cream of Chicken Soup
- 4 teaspoons (20ml) baking powder
- ¼ cup (60ml) brick margarine
- 1 egg, beaten
- 100ml milk

**Method:**

1. Place the **IMANA Oxtail Flavoured Super Soya Mince** and 500ml of water in a saucepan. Bring to the boil, stirring and then lower heat and cook for 5 minutes or until thickened. Cool completely and add cheese.
2. Sift the flour, **IMANA Cream of Chicken Soup** and baking powder together and rub in the margarine, until the mixture resembles fine breadcrumbs.
3. Beat the egg and milk together and cut into the flour mixture to form a soft dough.
4. Roll the dough on a floured board into a rectangular shape about 1 cm thick and spread the soya over the dough then roll up like a Swiss roll. Brush with beaten egg then cut into slices and arrange these lying down in a greased baking dish.
5. Bake at 220°C for 15 - 20 minutes or until golden brown.

**TIP:**

For extra flavour prepare an **IMANA Roast Meat Gravy** by adding 250 ml boiling water to the dry contents of the sachet in a measuring jug. Stir until smooth and thick and pour over.



*This Recipe Uses*