



## Jackfruit & coconut cheese balls with jerk gravy

Who'd of thought you could make cheesy chilli balls out of jackfruit! Well we did and we can tell you it tastes amazing, especially served up with our beautiful jerk gravy! Such a feel-good stodge food this is sure to be the definition of comfort food! Serve alone or add some chips or rice if you're feeling really indulgent. Even better still our jerk gravy can be used to accompany a multitude of other dishes!

Makes 4-5 balls



What you'll need:

Large mixing bowl, hand held mixer, frying pan, baking tray, foil, saucepan, wooden mixing spoon

### Ingredients

#### Jackfruit balls:

- 1 tbsp coconut oil
- 2 chillies (green or red) chopped finely
- 1 tin jackfruit
- 1 tsp smoked paprika
- $\frac{1}{4}$  cup peas
- $\frac{1}{4}$  cup panko breadcrumbs
- $\frac{1}{4}$  cup chickpea flour
- 1 tbsp nutritional yeast
- 1 cup coconut milk
- 1 tsp nutmeg
- 1 tbsp lime juice
- Applewood smoked cheese 4 inch squares

#### Jerk gravy

- 2 tbsp molasses
- $\frac{1}{4}$  tsp ground cinnamon
- 1 tsp shawarma all spice
- 1 habanero chilli, minced
- 1  $\frac{1}{2}$  tsp freshly grated ginger
- 2 garlic cloves minced

- 1 ½ tbsp soy sauce
- 2 tbsp lime juice
- 1 tbsp lemon juice
- 500 ml vegetable stock
- Cornflour to thicken
- 1 tsp rose harissa paste

## Method

1. Firstly, drain and press the jackfruit, you can use a tofu press with kitchen towels or your usual method for pressing
2. Preheat oven to gas mark 5
3. Place all the ingredients, except for the cheese, chillies and coconut oil, into a large mixing bowl and blitz into a smooth paste using the blender
4. Roll the mix into balls, it may be a little sticky
5. Into the centre of each ball place a cube of cheese and a small amount of the chopped chillies
6. Make sure the ball encases the chilli cheese mix and that there is none of the centre showing. We found that pressing it into the centre then wrapping the ball around the mix worked well
7. In a frying pan heat the coconut oil over a medium-high heat. Place the balls into the pan and fry to brown the outsides
8. Remove from the heat and line your baking tray with foil
9. Place the balls onto the lined baking tray and cook in the centre of the pre heated oven for 20-25 minutes, turning the balls halfway through cooking
10. To make the jerk gravy, mix all of the ingredients together in a bowl, except for the cornflour, 500ml stock and harissa paste
11. Fry the jerk sauce in the saucepan that you browned the jackfruit balls in. Use a medium heat
12. In a separate saucepan heat up the stock mixture until it is boiling then reduce to a simmer
13. Add the harissa paste straight into the stock and stir well
14. When the stock is simmering add in the jerk mix from the frying pan and stir well to combine
15. Let the sauce simmer to thicken. If you require it to thicken further then add a tablespoon of cornflour to 2 tablespoons of water and stir well before adding to the stock
16. When your jackfruit balls are cooked serve up with a big helping of jerk gravy!

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