

THE BEST EVER PROUDLY SA FEAST

BOEREWORS AND CHAKALAKA BREAD POCKETS

Makes 15

Hands-on time: 30 minutes

Hands-off time: 20 minutes

INGREDIENTS

300g boerewors, thinly sliced

1½ tsp (7g) Robertsons Braai & Grill Spicy BBQ

¼ tsp each salt and pepper, to season

1 tin (400g) chakalaka

15 slices white bread

1 cup (225g) grated cheddar cheese

3 eggs, beaten

½ cup oil, for shallow frying

Serving suggestion:

Fresh chopped parsley

Chutney

METHOD

1. In a medium non-stick pan, add the sliced boerewors and fry until cooked, about 5-7 minutes. Add the chakalaka, Robertsons Braai & Grill Spicy BBQ and salt and pepper and allow to simmer for 5 minutes until the boerewors is cooked through.
2. Slice off the crusts from the bread. Place the crusts into a dry pan over medium-low heat and toss continuously until toasted, about 3-4 minutes. Using the smaller side of a grater, grate the toasted bread crusts into crumbs. **Chef's Tip: Alternatively keep the crusts to make croutons and use store-bought breadcrumbs in this recipe.*
3. Use a rolling pin to roll out each crustless bread slice, creating a square shape. Wet your finger with water and brush over the edges of the bread slices.
4. Place 1 tablespoon of the boerewors filling onto the centre of each slice of bread and top the filling with 1 tablespoon of the grated cheese. **Chef's Tip: Try not to overfill the bread pockets.*
5. Bring the 2 opposite corners together in an upward motion and pinch the sides together to make a seal, making each one into a triangle. **Chef's Tip: Use a fork to seal the edges perfectly!*
6. Dip each bread pocket in the beaten egg followed by breadcrumbs.
7. Heat the oil in a shallow frying pan over medium-high heat. Add the coated bread pockets and fry until golden, about 2-3 minutes on each side. Try not to overcrowd the pan. Drain on paper towel
8. Pack the boerewors bread pockets onto a large serving board. Sprinkle over fresh parsley. Serve with chutney and ENJOY!

GARLIC BREAD CHICKEN POTJIE

Serves 6

Hands-on time: 30 minutes

Hands-off time: 90 minutes

INGREDIENTS

3 tbsp oil

1kg chicken drumsticks & thighs (on the bone)

½ onion, diced

1 green pepper, cut into chunks

1 tbsp Robertsons Braai & Grill All-In-One Spice

1 cube chicken stock

2 tsp corn flour

2 carrots, peeled and sliced

1 tin (400g) chopped tomatoes

½ tsp black pepper, to season

For the Garlic dumplings:

2 cups self-raising flour

1 cup plain double cream yoghurt

⅓ cup melted garlic butter

¼ tsp salt

Serving suggestions:

Fresh salad

Freshly chopped coriander

METHOD

1. Heat a medium potjie pot over medium hot coals and add the oil.
**Chef's Tip: The potjie can also be made indoors on the stove by using a large pot with a lid.*
2. Add the chicken and brown for about 5-7 minutes, stirring occasionally.
3. Add the onions, green pepper and Robertsons Braai & Grill All-In-One Spice. Stir to distribute.
4. Dissolve the stock cube and corn flour into 2 cups of boiling water. Add the stock mixture, carrots, tinned tomatoes and black pepper into the pot.
5. Cover the pot with a lid and simmer for about 30-35 minutes.
6. In a medium mixing bowl, combine the flour, yoghurt and salt and stir until a dough is formed. Divide the dough into 6-8 evenly sized balls.
7. Carefully place the garlic dumplings onto the top of the chicken. Generously brush the dumplings with the garlic butter and cover with the lid to steam for 10-15 minutes or until the dumplings are cooked through.
8. Remove the potjie from the coals. Serve the chicken potjie and dumplings immediately with a sprinkle of chopped coriander alongside a salad and ENJOY!

MILK TART POKE CAKE

Serves 9 -12

Hands-on time: 30 minutes

Hands-off time: 1 hour

INGREDIENTS

For the cake:

- 1 cup (227g) butter, melted
- ½ cup (100g) granulated sugar
- 2 large eggs
- ½ cup buttermilk
- 1 cup (113g) self-raising flour
- 1 tbsp Robertsons Cinnamon

For the Milk tart topping:

- ½ tin (193g) condensed milk
- ½ cup milk
- 1 tbsp (14g) butter, melted
- 1 large egg
- 1 tbsp corn flour
- 1 tsp Robertsons Cinnamon, plus extra for the garnish

METHOD

1. For the cake:
Preheat the oven to 180°C and grease a medium sheet tray with non-stick cooking spray.
2. Add the melted butter, sugar, eggs and buttermilk to the greased tray and stir to combine. **Chef's Tip: Replace buttermilk with plain yoghurt, if preferred!*
3. Sieve in the flour and add the Robertsons Cinnamon. Fold through until the batter is lump-free. Clean the rim of the tray using clean paper towel. Bake for 35 - 40 minutes or until a skewer inserted in the centre comes out clean.
4. Remove the cake from the oven and set aside to cool for 10 minutes. Using the back of a wooden spoon poke holes 1cm apart on the top of the cake. Set aside to cool till cold.
5. For Milk tart topping:
In a large microwave-safe bowl add the condensed milk, milk, 1 cup of warm water, butter, the egg, corn flour and the cinnamon. Stir to combine.
6. Microwave for 7-10 minutes stirring every 3 minutes to prevent lumps from forming. **Chef's Tip: We used a 700W microwave for the test.*
7. Spoon and spread the Milk tart custard evenly over the cake base, allowing it to fill the holes and place into the fridge to set for about 30-35 minutes. Dust with a sprinkle of cinnamon. Cut, serve and ENJOY!