

CHEERS

tops!



SERVES:
4-6



PREP TIME:
20MIN



COOK TIME:
10MIN

BOERIE-STUFFED FRENCH BRAAIBROODJIES

Is it a boerie roll, or is it a braaibroodjie? Who cares! It's so damn tasty and that's all that matters.

INGREDIENTS

THE BROODJIE

1 large French loaf,
sliced in half horizontally
Butter, softened
Chutney
2 store-bought pickled
onions, sliced
100 g mozzarella, sliced
600 g good quality thick
boerewors
Olive oil

TO SERVE

Green Herb Sauce
(see p. 7) Or
Lime Sweet Chilli Sauce
(see p. 6)

METHOD

Start by scooping out the soft bread from the top and bottom of the French loaf. This makes it easier to nestle the ingredients into the bread. Brush each side with butter, then add a layer of chutney to each half. Sprinkle on the pickled onions, top with cheese and press them down.

Using a sharp knife, slice the wors skin, then peel it off and discard. It's easier if you slice the wors into manageable pieces. Drizzle a little olive oil onto your hands and flatten the wors meat on your work surface until it is almost the same width as the bread. Lift the meat off the work surface and pop it onto the bread. Use your thumbs to work it all the way to the edges of the bread. The meat will stop the edges of the bread from burning on the braai. Repeat this until you've used all the meat and have evenly covered the top and bottom halves of the loaf.

Place the loaves, meat-side down, onto a flip grid. Close it but don't secure it. Braai over medium-hot coals for 8–10 minutes until the meat is caramelised and the cheese melted. Flip the loaves and toast the underside of the bread for a minute before removing them from the braai. Pop the loaves onto a chopping board and top with Green Herb Sauce or Lime Sweet Chilli Sauce. Slice and serve immediately.