



KANONKOP

WINE ESTATE

Braaibroodjies

WHAT IS A BRAAIBROODJIE?

A toasted sandwich traditionally made with cheese, tomato, onion and a dash of chutney, then slowly braaied (barbequed) in a closed grid on light coals until golden brown on the outside and the cheese has melted on the inside. Various adaptations of the filling ingredients exist, but we will cover two: the traditional version and a luxurious version.



TRADITIONAL BRAAIBROODJIE RECIPE

INGREDIENTS:

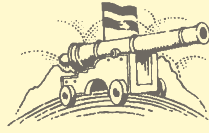
- White toaster bread (make sure that the texture of the bread is solid enough to handle the fillings!)
- Soft butter (not margarine)
- Fruit chutney
- Mayonnaise (optional)
- Ripe tomatoes – thinly sliced
- Onions – thinly sliced in rings
- Sea salt, ground black pepper
- Dried oregano for seasoning
- Grated white or yellow cheddar cheese, or Gouda cheese (not processed cheese)

METHOD:

Lay out all the slices of bread on a cutting board and butter them on one side. Flip them over so that the buttered sides are facing down. Spread a thin layer of fruit chutney on the one slice of each sandwich, and repeat with a thin layer of mayonnaise (optional). Cover with a couple of slices of the ripe tomatoes and onion rings. Season with freshly ground black pepper, sea salt and dried oregano. Add liberal amounts of the grated cheddar cheese, and cover with the other slice of the sandwich (buttered side facing outwards). Place the sandwich in a hinged grid, and braai on both sides over medium-low heat coals until the cheese is melted and the sandwich is golden-brown on the outside. The golden rule is to flip the grid regularly to avoid scorching the bread.

Serve immediately and enjoy with a glass of ice-cold Kanonkop Kadette Pinotage Rosé, or our Kadette Cape Blend!





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GOURMET BRAAIBROODJIE RECIPE

INGREDIENTS:

- Oval-shaped sourdough bread (to ensure that all the slices are the same size)
- Plain cream cheese
- Gypsy ham (for an inspirational South African twist, replace the gypsy ham with thinly sliced, moist biltong, or beef jerky)
- Caramelised onions or onion marmalade (store bought or make your own)
- Chopped sun-dried tomatoes in olive oil (they can be quite tough so it is better break it down into smaller bite-size pieces)
- Grated mature cheddar cheese (not processed cheese)
- Olive oil for brushing

METHOD:

Lay out half of the bread slices on a cutting board and spread a thick layer of cream cheese on one side. Cover with the gypsy ham (or biltong), onion marmalade and thinly-sliced sun-dried tomatoes. Add liberal amounts of the grated mature cheddar cheese, and cover with the other slice of the sandwich. Brush this slice with olive oil. Place the sandwich in a hinged grid, and braai on both sides over medium-low heat coals. After the first turn, also brush olive oil on the outside of the other slice of the sandwich. Braai until the cheese is melted and the sandwich is golden-brown on the outside. The golden rule is to flip the grid regularly to avoid scorching the bread.

Serve immediately and enjoy with a glass of Kanonkop Kadette Pinotage

