



VETKOEK

Great for a quick snack, or with a filling for a more substantial meal.

SERVES	6-8
PREP TIME	30 MINUTES
COOKS IN	20 MINUTES
DIFFICULTY	EASY

INGREDIENTS

- oil for deep frying
- 500g bread dough
- 100g flour for surface prep

METHOD

FIRST STEP: BUY READY-MADE BREAD DOUGH AT YOUR FAVOURITE OK STORE!

- Preheat the oil for deep frying.
- Allow the dough to rise for 30 minutes.
- Lightly knead the dough on a floured surface.
- Form dough balls slightly larger than a golf ball. Slightly flatten the centre of each ball.
- Once the oil is hot enough, flatten each ball again and gently lower into the hot oil.
- Deep-fry until a rich golden brown.
- Drain on some roller towel.

CHEF'S TIP:

Cut open halfway and serve with a sweet or savoury filling like apricot jam or curried mince.