



ROOSTERKOEK ON THE FLAMES!

Roosterkoek is a traditional braai favourite in many homes. Try this easy recipe with ready-made bread dough from OK and surprize everyone with your culinary skills!

SERVES	8
PREP TIME	1 HOUR
COOKS IN	30 MINUTES
DIFFICULTY	EASY

INGREDIENTS

- 1 kg ready-made bread dough from OK
- 10 ml non-stick spray
- any cheese
- any jam

METHOD

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

- Knock down and knead the ready-made OK bread dough for about 1 minute, roll it into a ball, cover with cling wrap or plastic and let it prove and rise for 20 minutes.
- Roll the dough out into a rectangular shape on a flat flour-sprinkled surface until it is 2 cm high.
- Cut the dough in rectangular or square shapes and leave to prove and rise for at least 30 minutes.

To cook:

- Prepare and clean your braai grid and spray it well with non-stick spray. Carefully place the dough shapes onto the grid with at least 2cm gaps between them.
- Now place the closed grid on a slow to medium fire, far away - at least 35 cm or more - from the flames. This is a slow and gentle process.
- Turn every 5 minutes and make sure your Roosterkoek does not burn. After 25 minutes, check one to see if the inside is cooked. If not, continue for another 10 to 15 minutes.

Serve warm with cheese and your favourite jam.