



TEAR & SHARE BRAAI BREAD

HEAT LEVEL 

A super tasty bread to share that will have you coming back for more!

45 Mins

6-8 Servings

INGREDIENTS

- 1 kg store-bought bread dough
- 250 ml (1 cup) fresh cream
- 7.5 ml (1½ tsp) Spur Classic Biltong Spice
- 60 ml (¼ cup) Spur Durkynaise, plus extra, for serving
- 125 ml (½ cup) grated Cheddar cheese

METHOD

- 1 Lightly dust clean hands with flour and divide the dough into 8 golf-sized balls. Place the dough balls into a well-oiled, cast-iron skillet.
- 2 Pour the cream around the dough and season with Spur Classic Biltong Spice.
- 3 Drizzle with a ¼ cup of Spur Durkynaise and scatter with the grated Cheddar cheese.
- 4 Pop into a preheated 200°C oven or on a grid, over medium-hot coals, for 20-25 minutes, or until cooked through, crisp, and golden. Insert a skewer into the centre of the dough - if it comes out clean, the dough is cooked.

VARIATIONS

None

