

Roosterkoek and potbrood



MOST SOUTH AFRICANS WILL AGREE THAT THERE'S NOTHING BETTER THAN BAKING BREAD ON AN OPEN FIRE! ENJOY THIS SIMPLE, VERSATILE DOUGH MADE WITH YEAST.

INGREDIENTS

- 1 kg (7 cups) cake flour
- 10 ml (2 tsp) salt
- 10 ml (2 tsp) sugar
- 10 g (1 sachet) instant dry yeast
- 100 ml **Spur Salad & French Fry Dressing** or [Spur Sweet Chilli Dressing](#)
- About 500 ml (2 cups) luke-warm water



METHOD



ROOSTERBROOD:

1. Sift flour and salt together. Add sugar and yeast and mix well.
2. [Add Spur Salad & French Fry Dressing](#) and enough lukewarm water to mix to a firm dough. Turn out dough onto a lightly floured surface and knead for 5 - 10 minutes, or until dough is smooth and elastic. Place dough in a large, lightly oiled bowl, cover and leave to rise in a warm place for about 30 minutes, or until doubled in size.
3. Knock down dough on a lightly floured surface and knead again until smooth. Shape into balls, sprinkle with a little flour and leave for about 5 minutes to rise slightly.
4. Flatten slightly with palm of hand and place on grid over low coals for about 15 minutes. Turn frequently until done. Serve hot with butter, jam or cheese.

POTBROOD:

1. Let the bread dough rise for about 30 minutes.
2. Knock dough and shape bread in a cast-iron pot.
3. Let rise for about 5 minutes and bake over low coals or in a preheated oven at 180°C for about 45 minutes.

COOKING TIP

1. Use bread to make delicious fresh sandwiches or 'toasties' on the coals. Top with leftover steak and [drizzle with your choice of Spur Sauces](#).