

CHOCOLATE BRAAIBROODJIE

Many people are of the opinion that a braaibroodjie is the best meal in the world and it's a view I often share. My love for this meal is clear from the number of braaibroodjie recipes in this book. For those who understand me or follow my career, especially via the television show, it makes sense that at some stage I would arrive at a dessert braaibroodjie. Now you can have braaibroodjies for starters, main meals and dessert. I designed this recipe to conclude an episode of Jan Braai vir Erfenis during the 2018 season, and there was a countrywide shortage of chocolate spread in the week after the episode aired. As one father put it to me on the Jan Braai Facebook page: 'We drove to a supermarket that Friday night right after the episode aired and as we walked into the supermarket, another father with his kids passed us on their way out of the door with white bread and chocolate spread. We just smiled at each other!'

WHAT YOU NEED

(makes 8 braaibroodjies)

16 slices white bread
butter (to spread on the bread)
1 jar Nutella (or similar chocolate hazelnut spread)
2 slabs (100 g each) hazelnut
chocolate (roughly chopped)
1 cup pecan nuts (roughly chopped)
1 tsp ground cinnamon

WHAT TO DO

1. Butter one side of each of the bread slices. The buttered sides will be the outsides of your braaibroodjies.
2. Pack half of the slices onto a cutting board, buttered side down, and cover with chocolate spread. Use a generous but reasonable amount of chocolate spread – not the whole jar.
3. Distribute the chopped chocolate and nuts onto the chocolate spread and then close each braaibroodjie with the remaining slices of bread, buttered sides facing upwards.
4. Place the braaibroodjies in a hinged grid and braai over medium heat, turning often until they're golden brown on the outside and the chocolate is melted on the inside.
5. Just before they are done, dust the braaibroodjies with ground cinnamon on both sides and toast a final minute or two.
6. Serve the chocolate braaibroodjies immediately with a side of whipped cream, or as is!