

CAPE-STYLE BRAAIBROODJIE

One Saturday afternoon, ahead of a Saturday night braai, Natasha, who sent me this recipe, designed this take on a braaibroodjie. According to her, the inspiration was the Cape Town habit of serving preserved green figs with everything. Truth be told, I am from Cape Town; I love preserved green figs, and I think this recipe is absolutely brilliant, so well done to Natasha!

WHAT YOU NEED

(feeds 8)

2 red onions (sliced into rings)

olive oil or butter

16 slices white bread

soft butter (to spread over the slices)

300 g mozzarella cheese (grated)

1 small tub (200 g) black pepper-flavoured feta cheese (crumbled)

8 preserved green figs (chopped)

WHAT TO DO

Caramelize or brown the sliced onions with a bit of oil or butter in a pan or pot on the fire or stove.

Butter all 16 slices of bread on one side and lay eight of the slices, buttered side down, onto a large tray.

Grate the mozzarella cheese, drain and crumble the feta cheese and chop the green figs into small chunks.

Evenly distribute the caramelised onions, grated mozzarella, crumbled feta and chopped figs between the eight laid-out slices of bread and then close with the remaining eight slices, buttered side facing outwards and upwards.

Put the prepared braaibroodjies into a closed hinged grid and braai over medium-hot coals, turning very regularly, until they're golden brown on the outside and the cheese has melted on the inside.

AND ...

There is no and. This is perfect as is.

