



Hot, no-frills braai recipes enough to light your fire

COOKING THE BOOKS

JAN Braai is his name and his first book is *Fireworks*. If you haven't heard of him yet (or seen his braai shows on the box), you surely will soon.

Jan Scannell (his real name) is obsessed with braaing, and is the driving force behind the National Braai Day initiative.

This is a great book, with a strong voice, a lot of essential technical information and a sense of humour. The stuff I've tried is no-nonsense, no-frills and delicious. Fish braaied with chermoula, fillet steak according to his strict instructions, a brilliant brown beer sauce for pork.

And thank you, Jan Braai, for reminding us about braaibroodjies. Anyone familiar with the tradition of cheese, tomato and

onion sandwiches over the coals will know that they are without a doubt the most delicious cheese sandwich you will ever eat.

Fireworks (Macmillan) is destined to be the local cookbook that every household will have on its kitchen shelves.

FOOD HEROES

"BEST Croissants in Johannesburg," says the sign outside the corner bakery.

Ever so massively sceptical, I stop the car and run across the road to check this out.

The Argentinian, also known as the Buenos Aires Bakery, is a tiny all-day bakery and coffee shop in Linden where the

BREAD & BUTTER

ANDREA BURGNER



coolest crowd hang out. I've driven past countless times, but for some foolish reason have never tried it out.

Regulars come here for good coffee, empanadas, fresh bread and, of course, the croissants. Are they that good?

Would I waste your time if they weren't? Parisians will argue these are slightly puffier and airier than their super flaky, buttery originals, but two bites into a fresh one of these babies and you'll be converted.

Also try the amazing custard Danishes; so good they even had me setting aside my usual no-custard-when-eating-out policy (the default battery eggs give me the heebies). 64 4th Avenue, Linden. Call 011-888-9759.

CROISSANTS SAVED

IF BY some strange chance you take home a bag of The Argentinian's croissants and can't finish them, you have the perfect excuse to make croissant bread and butter pudding.

Per croissant: slice croissant thickly and lay slices overlapping in ramekin or bowl.

In another bowl, whisk together two eggs, one cup cream, three teaspoons sugar (or put jam or syrup between the croissants), and a shake of cinnamon.

Pour this over the croissant. Leave to soak for 10 minutes, so that the custard mix really soaks into the croissant, sprinkle with a tad more sugar, then bake at 180C until golden. This takes maybe 20 minutes. Best brunch ever.