ROOSTERBROOD

FROM THE LK'S KITCHEN

INGREDIENTS

- 500g White bread flour
- 10g Instant yeast
- Pinch of salt
- 2 tbsp. Sugar
- 2 tbsp. Sunflower oil
- Garam masala powder (1 ½ Tbsp.)
- 250-300ml water, luke-warm
- Extra flour for dusting
- Butter, jam or cheese, as a side

DIRECTIONS

1. In a small mixing bowl, add 50ml of the warm water with the sugar, oil and yeast. Mix and set aside for 5 minutes.

2. In a larger mixing bowl add salt and flour then pour in the yeast mixture along with half of the warm water.

3. Knead together until a smooth dough forms add more water if the dough is too dry, alternatively if the mixture is too wet add a little flour and knead.

   Tip: *If the dough is too dry, add more water. If the mixture is too wet, sprinkle a little flour and knead until smooth*

4. Once your dough has formed, put it in a lightly oiled bowl and cover it with a damp cloth or cling wrap.

   Tip: *Dough rises best in warm temperatures. Your kitchen counter will be fine on a warm day. But in colder weather you can place your dough in a LK's Large Stainless Steel Oval Casserole and insert it in the oven. To get the oven nice and warm, preheat it to 200 ºC for 2 minutes and turn it off.*

5. Your dough is ready when it has doubled in size. Place the dough onto a floured surface.

6. Use a rolling pin to roll the dough out into long rolls and slice into medallions which are an inch in width. Shape into balls and sprinkle with a little flour.
   You now have fresh homemade roosterbrood that s ready to be baked on the braai.

7 Slightly flatten the dough with the palm of your hand.

8 Lightly spray LK's Non-Stick Grill Spray on your LK's Patty Grid. Place the grid over low coals for about 15 minutes. Frequently turn until done.

9 Serve hot with butter, jam or a cheese of your choice.

Roosterbrood can also be served as a side dish at your next braai!

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