



3 iconic SA braai sides

CREAMY POTATO SALAD

Serves: 8 – 10

Ingredients



6 large potatoes, washed & peeled
Pinch of salt
1 cup Nola Original Mayonnaise
1-2 tbsp lemon juice
3 eggs, hard boiled & shell removed & cut into smaller pieces
1 medium onion, finely chopped
2 tbsp finely chopped gherkins
1 tsp paprika
Salt & pepper, to taste
2 tbsp chopped chives

Serving suggestion:

Classic SA braai elements

Method

- 
1. Fill a medium saucepan $\frac{1}{2}$ way with water.
 2. Cut the potatoes into quarters and add to the water along with the salt.
 3. Bring to the boil and allow to simmer for 20 minutes until tender.
 4. Drain the potatoes and allow to cool.
 5. Once cooled cut into smaller pieces and add to a large bowl with the onion, eggs and gherkins.
 6. Spoon in the Nola Ultra Creamy Mayonnaise, squeeze in the lemon juice and add paprika.
 7. Carefully mix this through without further breaking up the potatoes.
 8. Adjust the seasoning to taste.
 9. Refrigerate until needed.

Serving suggestion:

1. Serve a generous portion of the potato salad with classic SA braai sides and ENJOY!



CREAMY COLESLAW

Serves: 8 – 10

Ingredients



½ cup Nola Original Mayonnaise
2 tsp mustard, of choice
2 tsp lemon juice
1 cup green cabbage, shredded
1 cup red cabbage, shredded
1 cup carrots, grated
1 green apple, peeled & grated
Salt & pepper, to taste
1 tbsp chopped coriander

Serving suggestion:

Classic SA braai elements

Method

- 
1. Add the cabbage, carrot and apple in a large bowl.
 2. Combine the Nola Original Mayonnaise, mustard and lemon juice. Mix well and add to the cabbage. Mix until well combined.
 3. Adjust the seasoning to taste and garnish with finely chopped coriander.

Serving suggestion:

1. Serve a generous portion of the coleslaw with classic SA braai sides and ENJOY!



FOODIES
OF SOUTH AFRICA



FOODIES
OF SOUTH AFRICA



CREAMY CORONATION PASTA SALAD

Serves: 8 – 10



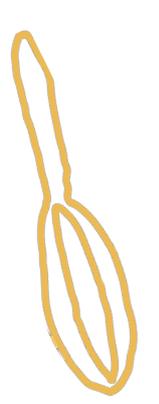
Ingredients

For the Coronation Pasta Salad:

500 g pasta, of choice (Fusilli or Penne work well)
Pinch of salt
1 cup Nola Ultra Creamy Mayonnaise
½ cup plain yoghurt
2 tsp chutney
½ cup raisins
½ onion, finely chopped
1 clove garlic, crushed
2 tsp ground turmeric
3 tsp mild curry powder
Salt & pepper, to taste
2 tbsp flaked almonds, toasted
Chopped spring onion

Serving suggestion:

Classic SA braai elements



Method

1. Fill a medium saucepan ½ way with water & bring to the boil.
2. Add a pinch of salt & the pasta and cook until al denté, following pack instructions.
3. Rinse & drain the pasta and allow to cool to room temperature.
4. Prepare the coronation sauce by sautéing the onion in oil on a medium heat, 5 minutes until soft. Add the garlic, turmeric and curry powder and fry another 2 – 3 minutes, stirring regularly. Allow to cool.
5. Combine the Nola Ultra Creamy Mayonnaise, yoghurt, chutney and add the spice mix & the raisins. Mix well and adjust the seasoning. Mix through the pasta.
6. Garnish the coronation pasta salad with toasted almonds and chopped spring onion.

Serving suggestion:

1. Serve a generous portion of the pasta salad with classic SA braai sides and ENJOY!