

Braai Day Snacks 3 Ways

Cream Cheese Biltong Bites

Ingredients:

1 roll Today's puff pastry
6 tbsp Parmalat spring onion cream cheese
Biltong shavings
1 egg
1 tbsp water

Method:

1. Roll out puff pastry using a rolling pin and flour.
2. Using a tin, cut out circles, two circles per biltong bomb, 12 in total.
3. Add 1 tbsp of Parmalat spring onion cream cheese to 6 of the pastry rounds topped with a piece of biltong per round.
4. Close the pocket over with the second pastry round and using a fork, press down the edges to seal the biltong bomb.
5. Brush the pastry pockets with an egg mixture and bake in the Weber until golden brown and ENJOY!

Double Cheese Pizza Pinwheel

Ingredients:

- 1 roll Today puff pastry
- 1 cup Parmalat cheddar cheese, grated
- 1 cup Parmalat white cheddar cheese, grated
- Sun-dried tomato paste
- 1 pack streaky bacon

Method:

1. Roll out puff pastry using a rolling pin and flour.
2. Spread the sundried tomato paste over the pastry.
3. Sprinkle 1/2 cup cheddar and 1/2 cup white cheddar over the pastry.
4. Sprinkle crispy bacon pieces and fresh oregano over the pastry.
5. Roll the pastry into a log and slice the log into wheels.
6. Top each pinwheel with extra cheese, bacon pieces and fresh oregano.
7. Bake in the Weber until the pastry is cooked and the cheese is melted and ENJOY!

Pigs in a Blanket

Ingredients:

1 pack boerewors
8 Parmalat cheddar cheese slices
1 roll Today puff pastry
Sesame seeds

Method:

1. Cook the boerie on sosatie sticks to keep the pieces straight.
2. Allow the boerie to cool once cooked.
3. Roll out the puff pastry with flour. Cut puff pastry into 4 rectangular shapes.
4. Place 2 slices of Parmalat cheddar cheese on each rectangular piece.
5. Top the cheese with a piece of boerie long enough to cover both cheese slices.
6. Roll up each pastry piece and slice each roll into smaller bite-sized pieces.
7. Bake in the Weber until the pastry is golden brown.
8. Garnish with sesame seeds and serve with a dipping sauce and ENJOY!