

CHEESY CHAKALAKA BRAAI BREAD

Makes 1 loaf

Hands-on time: 90 minutes

Hands-off time: 120 minutes

INGREDIENTS

4½ cups (487g) self-raising flour, plus extra for rolling

2 tsp salt

3 cups plain yoghurt

1 tin (400g) Lucky Star Pilchards In Tomato Sauce

3 tbsp (45g) tangy mayonnaise

½ tin (136g) Lucky Star Chakalaka Mild & Spicy

2 cups grated cheddar cheese

½ tsp ground pepper

METHOD

1. Grease a 24cm round shaped cast iron pot suitable for open fire cooking with non-stick spray. To preheat the pot, place the pot over the coals on a braai tripod.
**Chef's Tip: Alternatively, this bread can be baked in the oven for 35-45 minutes with the lid on and for a further 20 minutes with the lid off, at 180°C.*
2. In a mixing bowl, sieve the self-raising flour and 1 tsp of salt and gently fold in the yoghurt with a spatula until the mixture forms a dough.
3. On a floured surface, knead the dough by hand for 8-10 minutes. If too sticky, add more flour, a little at a time, while kneading. Cover the dough with a clean, damp cloth and set aside until you're ready to use your dough.
4. Remove the pilchards from the Lucky Star Pilchards In Tomato Sauce tin and place them into a medium-sized bowl. Freeze the sauce to add to your next bolognaise. Break the pilchards up into small pieces using a fork.
5. Add the mayonnaise, Lucky Star Chakalaka Mild & Spicy, cheddar cheese, 1 tsp of salt and the pepper and mix until combined.
6. On a floured surface, carefully roll the dough out into a long even rectangle about 3cm thick. Spread the pilchard filling evenly onto the dough.
7. Carefully roll the dough up, horizontally creating a stuffed roll. Once rolled, lightly flour a freezer-safe plate and place the loaf into the freezer to chill for 1 hour, until firm to the touch.
8. Using a bread knife cut vertically, down the length of the roll. Twist the two dough halves around each other to form a rope.
9. Carefully place the dough in the pre-heated pot. Cover with the lid and bake over medium-low coals on the tripod for about 90 - 120 minutes with some coals on top of the lid to ensure for even cooking. Turn the pot 90 degrees after every 10 -15 minutes to ensure all sides face the flame. Then remove the lid and coals and bake for a further 10 minutes. **Chef's Tip: Baked bread should have a hollow sound when tapped with a knife.*
10. Allow the loaf to cool in the pot for 20 minutes before transferring to a cutting board and serving. Serve with dinner and ENJOY!