

THE ULTIMATE BRAAI SLAAI CAKE

Serves 6 -8

INGREDIENTS

- 8 Spar Freshline Potatoes
- 6 large Spar Eggs
- 1 cup Spar Original Mayonnaise
- 1 tbsp mustard
- 1 tbsp chopped gherkins
- Salt and pepper, to season
- 1½ cups Spar Frozen Baby Peas, cooked until soft
- 3 Spar Freshline Carrots
- 1½ tsp Spar Extra Virgin Olive Oil
- ½ tsp Spar Apple Cider Vinegar
- 1 punnet (150g) Spar Freshline Mini Plum Tomatoes
- ½ cup (100g) Spar Gouda Cheese, grated
- 2 tbsp roughly chopped Spar Freshline Dill

METHOD

1. Peel and cut the Spar Freshline potatoes into small cubes. Add them to a large pot and fill with salted water to cover. Bring to the boil and allow to cook for about 15 minutes until tender. Remove the potatoes using a slotted spoon and allow to cool.
2. Add the eggs to the same pot of boiling water and cook for about 9-10 minutes for a hard boil. **Chef's Tip: Add more water if necessary. Drain and cool in cold water. Peel the eggs and chop roughly.*
3. In a medium mixing bowl, combine the Spar Original Mayonnaise with the mustard and gherkins and mix well. Add the potatoes and eggs and season to taste with salt and pepper. Stir carefully until well combined.
4. Peel and grate the Spar Carrots and mix with the olive oil and apple cider vinegar.
5. Halve the Spar Plum Tomatoes and set aside. **Chef's Tip: Place a small plate on a few tomatoes and use a sharp knife to cut a few at the same time!*
6. Line the bottom and sides of a springform cake tin with baking paper.
7. Spoon a third of the potato salad into the cake tin, pressing firmly without mashing the potatoes. Top with a single layer of cooked green peas. Top the peas with another third of the potato salad and add a layer of grated carrots.
8. Spoon the final third of the potato salad into the tin. Top with a layer of plum tomatoes. Ensure all the layers are tightly packed.
9. Finish with a layer of the grated cheese on top and place in the fridge for 4-5 hours to set.
10. Carefully remove the braai slaai cake from the tin and transfer to a cake stand using the baking paper to assist.
11. Sprinkle the chopped dill onto the braai-slaai and serve with chops and corn on the cob. Slice carefully and ENJOY!

CHUTNEY-MAYO CHICKEN POTJIE

Serves 6 -8

INGREDIENTS

2 tbsp oil
800g Spar Select Chicken Thighs and Drumsticks
2 tbsp Spar Chicken Spice
1 Spar Freshline Onion
500g Spar Freshline Carrots
5 Spar Freshline Potatoes
1 cup Spar Peach Fruit Chutney
1 cup Spar Original Mayonnaise
2 cups chicken stock
4 sprigs Spar Freshline Fresh Thyme
Juice of ½ Spar Freshline Lemon
Salt and pepper, to season

Serving suggestion

Cooked rice
Spar Freshline Fresh Coriander sprigs

METHOD

1. Set up the weber or braai and clean out your large black potjie pot. Wash and chop the vegetables.
2. When your coals are hot enough, heat the pot until it reaches smoking point.
3. Add the oil to the pot. Sprinkle the Spar Select Chicken Thighs and Drumsticks with the chicken spice and fry them in batches with the onion until golden brown, about 2 minutes a side.
4. Arrange the prepared carrots and potatoes in layers on top of the chicken thighs and drumsticks.
5. Whisk together the Spar Peach Fruit Chutney and the Spar Original Mayonnaise and stir in the stock. Pour the liquid over the chicken and vegetables and add the thyme sprigs.
6. Place the lid onto the pot, without stirring. Allow to simmer on a low heat for about 1 hour and 20 minutes, or until the chicken is cooked through and the potatoes are just soft. **Chef's Tip: The secret to a good 'potjie' is not stirring the pot while simmering on a low heat.*
7. Season to taste with salt and pepper and a dash of lemon juice. Stir slightly without breaking any of the vegetables and simmer, covered, for another 5 minutes.
8. Serve a generous portion of chutney-mayo chicken potjie over fluffy rice. Garnish with coriander and ENJOY!

SINGLE-SERVE BOERIE ROLL BRAAI PIE

Serves 6

INGREDIENTS

- 1 tbsp oil
- 2 Spar Freshline Onions, sliced
- 500g Spar Select Boerewors
- 6 tbsp tinned Spar Braai Relish
- ½ cup grated Spar Cheddar Cheese
- 2 sheets (400g each) Spar Ready Rolled Puff Pastry, defrosted but still cold
- 1 large Spar Egg

METHOD

1. Set up the braai.
2. In a large pan on the stove-top, sauté the onions in the oil until softened and caramelized, about 5-7 minutes. Allow to cool.
3. Coil the Spar Select boerewors into a circle and secure it at right angles using large skewers. **Chef's Tip: Pre-soak the skewers in water to prevent burning*
4. Cook the coiled boerewors on the braai until golden on both sides and cooked, about 8 minutes a side. Remove the boerewors from the heat and set aside to cool.
5. Roll out one cold Spar Ready Rolled Puff Pastry sheet on a cutting board. Layer the caramelized onions on top in about 6 rectangular piles, spacing them 3-4cm apart. Cut the boerewors into thin rounds and arrange them over the onions. Spoon a large spoonful of braai relish over each boerewors pile and sprinkle over the grated cheese. **Chef's Tip: Keep the remaining relish in the fridge for 2-3 days.*
6. Run a wet finger around the edges of the pastry and layer the second pastry sheet on top, pressing down over the edges of the 'boerewors pockets'. Use a pizza cutter or sharp knife to cut the pastry in between the boerewors to form single pies. Use a fork to seal the sides. Ensure the pies are well sealed.
7. Beat the egg and brush lightly over each braai pie. Line the braai grid with foil and transfer the pies to the grid and place over the warm coals for 20—25 minutes, turning often, until golden and crisp.
8. Serve the boerewors braai pies with tomato sauce and garnish with chopped parsley and ENJOY!

5-INGREDIENT PEPPERMINT CRISP FUDGE

Makes 36

INGREDIENTS

2 cups Spar Brown Sugar

1 tin (385g) Spar Condensed Milk Sweetened

½ cup (120g) Spar Choice Butter, cubed

1 tsp vanilla essence

2 slabs (49g each) Peppermint Crisp, broken into smaller pieces

METHOD

1. Line a medium square baking dish (20cm x 20cm) with baking paper, edges sides hanging over the sides slightly.
2. In an extra-large microwave-safe bowl combine the sugar, condensed milk and butter cubes.
3. Microwave on high for 2 minutes. Carefully remove the bowl and stir using a wooden spoon to mix. **Chef's Tip: We used a 700W microwave; increase or your decrease your time depending on the wattage of your microwave.*
4. Microwave for another 12 minutes or until you get a rich caramel colour, stirring every 1-2 minutes. Be sure to keep a close eye on the bowl in the microwave so it doesn't boil over. **Chef's Tip: To test the fudge, drop a small ball of the fudge mixture into a bowl of cold water. If it is pliable, sticky and can be moulded in your fingers easily, it has reached 'soft ball stage' and is ready.*
5. Add the vanilla essence and stir well.
6. Working quickly, pour the fudge mixture into the greased dish and spread out to even out the top.
7. Scatter the Peppermint Crisp chocolate pieces over the fudge, pressing it lightly into the surface.
8. Allow the fudge to set for 3-5 hours, or overnight for best results.
9. Using the edges of the baking paper, remove the fudge from the dish. Slice into uniform cubes.
10. Serve this delicious peppermint crisp fudge for Heritage Day and ENJOY!