

UPSIDE-DOWN BOERIE & CHAKALAKA PIE

Serves 6

INGREDIENTS

- 5 potatoes, peeled and cut into 2cm cubes
- 3 tbsp butter
- 1 pack (900g) boerewors
- 1 tin (400g) Rhodes Quality Chakalaka Mild & Spicy
- 1 roll (400g) store-bought puff pastry, defrosted

Serving suggestion:

- Green salad
- Corn on the cob
- Rhodes Quality Braai Relish, heated

METHOD

1. To prepare the mashed potatoes, cover the potatoes with salted water in a medium pot and bring to a boil over high heat. Reduce the heat to a low and simmer for 15 minutes or until potatoes are just soft and cooked through.
2. Drain the water and mash the potatoes in the warm pot until smooth. Stir through the butter, season to taste with salt and pepper and set aside.
3. Preheat the oven to 200°C and grease a round 20cm springform tin.
4. Coil the sausage into a continuous round and pierce at right angles with a skewer to hold it in place. **Chef's Tip: This makes the boerewors easy to flip when frying!*
5. Heat a tablespoon of oil in a large frying pan over low heat. Add the boerewors coil and cook for about 5-7 minutes on each side, or until well browned.
6. Remove the skewers from the boerewors coil and place the coil at the bottom on the greased cake tin.
7. Pour over the Rhodes Quality Mild & Spicy Chakalaka and spread out over the boerewors, allowing it to seep in between.
8. Spread the mashed potato over the chakalaka and boerewors.
9. Roll the pastry sheet out onto a floured surface. Cut the pastry into a round, about 1cm wider than the tart dish. Carefully lift the pastry and lay it over the mash layer in the dish, tucking the edges in on the sides.
10. With a knife, prick a few small holes in the pastry to allow steam to escape while baking.
11. Bake for about 25 minutes or until the pastry is golden on top and cooked. Remove from the oven and release from the springform tin. Unmould by placing a large serving dish over the top of the dish and flipping it over in one quick motion.
12. Slice into generous portions and serve alongside a green salad and corn on the cob with a bowl of Rhodes Quality Braai Relish and ENJOY!

