

# 2-INGREDIENT DOUGH BOERIE ROLLS

Makes 8

Hands-on time: 30-35 minutes

Hands-off time: 45 minutes

## INGREDIENTS

### For the dough:

1¼ cups self-raising flour

¾ cup double cream plain yogurt

¼ tsp salt (optional)

### For the filling:

1 onion, finely sliced

1 tbsp oil

150g boerewors, sliced into bite-sized pieces

1 tsp Knorrox Spice Barbeque

1 tsp sugar

½ tin (205g) braai relish

1 cube Knorrox Beef Flavour Stock

½ cup grated cheddar cheese

### Serving suggestion:

Melted garlic butter

Chopped parsley

Braai relish

## METHOD

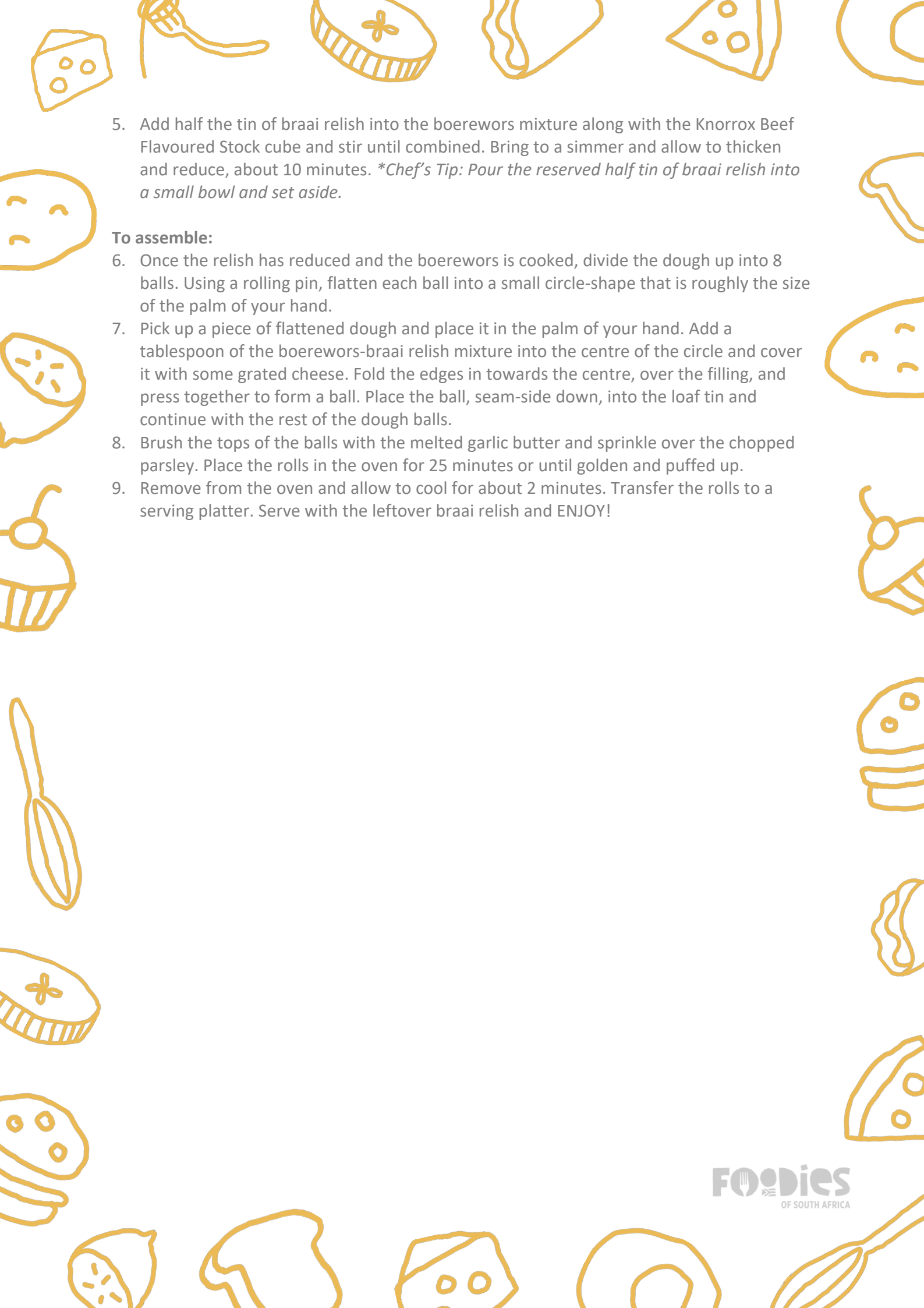
1. Preheat the oven to 180°C and line a loaf tin with baking paper. *\*Chef's Tip: If you don't have a loaf tin then use a round or square baking dish!*

### For the dough:

2. In a large mixing bowl, combine the self-raising flour, yoghurt and salt together and mix with a spoon until well combined.
3. On a lightly floured surface knead the dough until smooth, about 8 minutes. Return the dough to a lightly oiled bowl, cover with a damp dish towel and set aside. *\*Chef's Tip: Flour your hands to make kneading easier!*

### For the filling:

4. Place the sliced onion along with the oil into a medium-sized pan over a low heat. Sauté the onions for 10 minutes, stirring every 2-3 minutes until they are soft and caramelised. Once soft, add in the boerewors pieces, the Knorrox Spice Barbeque and the sugar and stir to combine.

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5. Add half the tin of braai relish into the boerewors mixture along with the Knorrox Beef Flavoured Stock cube and stir until combined. Bring to a simmer and allow to thicken and reduce, about 10 minutes. *\*Chef's Tip: Pour the reserved half tin of braai relish into a small bowl and set aside.*

**To assemble:**

6. Once the relish has reduced and the boerewors is cooked, divide the dough up into 8 balls. Using a rolling pin, flatten each ball into a small circle-shape that is roughly the size of the palm of your hand.
7. Pick up a piece of flattened dough and place it in the palm of your hand. Add a tablespoon of the boerewors-braai relish mixture into the centre of the circle and cover it with some grated cheese. Fold the edges in towards the centre, over the filling, and press together to form a ball. Place the ball, seam-side down, into the loaf tin and continue with the rest of the dough balls.
8. Brush the tops of the balls with the melted garlic butter and sprinkle over the chopped parsley. Place the rolls in the oven for 25 minutes or until golden and puffed up.
9. Remove from the oven and allow to cool for about 2 minutes. Transfer the rolls to a serving platter. Serve with the leftover braai relish and ENJOY!