

PULL-APART VARIETY GARLIC BREAD ROLLS

Makes 16

INGREDIENTS

For the dough:

2½ cups self-raising flour
1½ cups double cream plain yogurt

For the cheese and garlic filling:

1 clove garlic, crushed
1 cup grated cheddar cheese
2 tsp garlic butter, melted
2 tsp parsley, chopped
Salt and pepper, to season

For the chutney chicken mayo filling:

¾ cup rotisserie chicken, shredded
¼ cup chutney
¼ cup mayonnaise
¼ cup grated cheddar cheese
Chutney, for the top
Salt and pepper, to season

For the boerie and chakalaka filling:

100g cooked thin boerewors, sliced
½ cup chakalaka
¼ cup grated cheddar cheese
Sliced onion
Salt and pepper, to season

For the peppadew, biltong and cheese filling:


¾ cup grated cheddar cheese
50g biltong, finely sliced
6 peppadews, sliced
Salt and pepper, to season

METHOD

1. Prepare your braai by lighting the Megamaster Rhino Balls Eco-firelighter with the Megamaster Lighter. Let the braai come to temperature.

For the dough:

2. In a large mixing bowl, combine the self-raising flour and yoghurt together and mix with a spoon until well combined.

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3. Lightly flour the counter and turn the dough out onto the counter, kneading the dough for 8 minutes until smooth.
 4. Divide the dough up into 16 small balls. Flatten each ball into a small circle-shape and set aside

For the cheese and garlic filling:

5. Fill 4 dough circles with the cheese and garlic in the middle of the dough. Fold the sides of the dough over each other and pinch the edges tightly, making a ball. Lightly brush the rolls with melted garlic butter and sprinkle chopped parsley over the rolls.

For the chutney chicken mayo filling:

6. Fill 4 dough circles with the chutney chicken mayo and cheese. Fold the sides of the dough over each other and pinch the edges tightly, making a ball. Lightly brush the rolls with some chutney.

For the boerewors, chakalaka and cheese filling:

7. Fill 4 dough circles with the boerewors, chakalaka and cheese. Fold the sides of the dough over each other and pinch the edges tightly, making a ball. Lightly brush the rolls with melted garlic butter and top with sliced onions.

For the peppadew, biltong and cheese filling:

8. Fill 4 dough circles with the peppadew, biltong and cheese. Fold the sides of the dough over each other and pinch the edges tightly, making a ball. Brush the roll with melted butter and top them with peppadew slices.

To assemble:

9. Line the Megamaster Flat Pot No 12 with a square of baking paper that reaches to the top of the pot. Pack all of the rolls neatly in the pot.
 10. Cover the pot with its lid and put the pot on the braai for 45-55 minutes, or until golden brown and crisp.
 11. Remove the pot from the heat and allow to cool slightly. Remove the rolls from the pot by lifting the sides of the baking paper. Tear off rolls, serve and ENJOY!
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