

# SOURDOUGH BRAAI BREAD

**Suitable for accompanying any braai meal.**

Homemade bread is always the best way to show your love and dedication to a gathering of family and friends.



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Prep time: 20 minutes  
Cook time: 30-40 minutes  
Serves 8-10 people

## INGREDIENTS

- 4 cups white bread flour
- ¾ cup sourdough starter (either make your own or buy it ready-made)
- 3 cups of water
- 2 teaspoons of salt

## INSTRUCTIONS:

1. In a bowl mix the flour and salt together.
2. In a separate bowl mix the sourdough starter and water.
3. Then combine all in a medium bowl, until flour is fully incorporated.
4. Knead then cover with a cloth and leave in a warm place to rise (10-15 minutes).
5. Preheat your oven/gas braai to 180°. If you're using charcoal braai, it should be prepped with medium coals.
6. Prep your pot by spraying it generously with non-stick spray.
7. Once the dough has risen, knead again and make fist-size balls. Place them tightly into your pot. But remember to leave room for them to rise while they bake.
8. Leave to rise again (15-20 minutes this time).
9. Place on the braai and close the lid.
10. Bake for 30-40 minutes, covering the pot for the first 20 minutes. Once the bread is golden brown with a crispy crust, it is ready. Use a toothpick to prick it in the middle if you want to be 100% sure. If it comes out clean, it's done.



## MEGAMASTER RECIPE TIPS



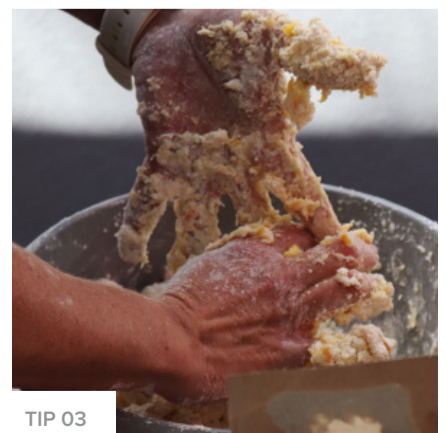
TIP 01

Make sure to spray the inside of your pot lid with non-stick spray too in case your bread rises dramatically.



TIP 02

Get creative and fill each bun with cheese, peppers, mushrooms or even chocolate blocks (as a dessert option).



TIP 03

Wet dough will help produce lots of air pockets in your bread, but is much harder to work with. A dryer dough will make a slightly denser, less airy loaf, but it will be easier to work with.