

BRAAIED PAPIZZA WITH SWEET BANANA DESSERT

Prep time: 60-80 minutes

Cook time: 2 hour

Serves 4 people



INGREDIENTS

150g maize meal

50g cake flour

5g salt

15g butter

600-700ml warm water

FOR TOPPINGS:

25g tomato paste

60g mozzarella

5g smoked paprika

5g black pepper

One tomato (approx. 60g)

60g biltong

40g powdered biltong

45g green pepper

30g Danish feta

100g yellow cheddar

FOR BRAAIED SWEET POTATOES:

2-3 sweet potatoes (average 113g each)

10g BBQ spice

10g paprika

5g ground cinnamon

10g sugar

5g salt

20ml olive oil

INSTRUCTIONS

PAPIZZA

1. Combine maize-base ingredients in medium-sized pot.
2. Bring to a simmer on low or low-to-medium heat.
3. Cook for 30 minutes or until 90% cooked, stirring occasionally to prevent extra lumps and burning.
4. While the base is cooking, prepare the toppings.
5. Remove maize mixture from heat. Press into a fireproof dish (with non-stick spray), about 5-10mm thick.
6. Place toppings on base. Cover with aluminium foil.
7. Place on a Megamaster gas or charcoal braai and close the lid. Leave for 5-10 minutes.
8. Remove the aluminium foil. Close lid again to grill cheese.
9. If desired, use a chef's flame gun to grill cheese.
10. Cut in pizza slices and serve.

BRAAIED SWEET POTATOES

1. Peel and cut sweet potatoes into wedges. Drizzle with olive oil.
2. Combine BBQ spice, paprika, ground cinnamon, sugar and salt.
3. Sprinkle/rub spice mix on sweet potatoes. Wrap in aluminium foil.
4. Steam/sweat for 15-20 minutes on braai.
5. Remove foil and braai for 3-5 minutes to give colour.

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INGREDIENTS

FOR STUFFED AND BRAAIED BANANAS:

4 bananas (average 120g each)

60g mini marshmallows

40g chocolate chips

40g chopped peanuts

INSTRUCTIONS

STUFFED AND BRAAIED BANANA

1. Cut each unpeeled banana lengthwise but not through the bottom peel.
2. Mix marshmallows, chocolate chips and chopped peanuts together.
3. Carefully stuff bananas with mixture.
4. Individually wrap stuffed bananas with aluminium foil.
5. Braai bananas for 5-10 minutes or until stuffing is melted.
6. Remove from heat and serve.

Together, made better, with you:
