

CHAKALAKA WITH PORK AND STEAMED BREAD

Prep time: 40 minutes

Cook time: 1.5-2 hours

Serves 4-5 people



INGREDIENTS

FOR CHAKALAKA

410g Koo Mild and Spicy Chakalaka

385g hot vegetable atchar

10ml cooking oil

7g salt

FOR PORK RASHERS

170g pork rashers

15ml cooking oil

FOR STEAMED BREAD

10g active dry yeast

325ml lukewarm milk

500g flour

2 tablespoons butter

2 large eggs

10g salt

30ml cooking oil

INSTRUCTIONS

CHAKALAKA

1. Heat up the cooking oil in a saucepan.
2. Sauté the chakalaka for 5-10 minutes, then add in the vegetable atchar.
3. Add salt and serve.

PORK RASHERS

1. Season your rashers and braai until crispy.

STEAMED BREAD

1. Sieve flour and salt together in a large mixing bowl.
2. Rub the butter into the dry mixture. Add the dry yeast and mix. Add the lukewarm milk and stir until it forms a soft dough. Make sure milk is not too hot. Take care not to stir too much, to ensure it rises well.
3. Knead the dough for 5 minutes on a lightly floured working surface. Then place into a bowl that has lightly oiled sides. Cover and leave at room temperature until volume has doubled (10-15 minutes).
4. Knead the dough down for 1 minute. Divide the dough into two pieces and place in an oiled bread tin. You can also use a cast iron bread pot if you're planning to bake directly on coals. Cover and leave to rise for at least 30 minutes.
5. Baste top of bread with water and bake for 35 minutes at 200 degrees Celsius. If baking on the braai, ensure your cast iron pot is positioned high enough over the coals so that the bread bakes slowly and does not burn.
6. Or close the lid of your gas braai and preheat until 200. Make sure to only put on the outside burners and place your pot in the middle of your braai to help regulate the heat.
7. Make sure that you regularly turn your pot if you're using a charcoal braai or open fire to prevent your bread from burning.
8. To test if bread is done, insert a kebab stick. If it comes out clean, the bread is ready.
9. Remove from oven or braai and cool down on wire rack for 5-10 minutes.