

RAITA SAMBAL BOEREWORS ROLLS

Prep time: 20 minutes

Cook time: 40 minutes

Serves 4 people



INGREDIENTS

125g butter ▪ 200g onion ▪
100g bell peppers (red, yellow, green) ▪ 1 bulb garlic
Dried mixed herbs ▪ 1kg boerewors ▪ 2 jalapeños
50ml vinegar ▪ 400g potatoes ▪ 4 white rolls
500ml cream ▪ 200g Cheddar cheese ▪
10g salt ▪ 10g pepper

FOR RAITA SAMBAL

80g cucumber ▪ 53ml salt ▪ 250ml full cream yoghurt
25g red onion ▪ 10g coriander ▪ 15ml lemon juice
1g ground coriander ▪ 1g ground cumin ▪
1g black pepper ▪ 1g nutmeg ▪ 1g cinnamon
1g cardamom

INSTRUCTIONS

1. Chop onion and bell peppers into slices. Heat a pan with oil and butter and fry separately.
2. Melt butter and add finely chopped garlic and mixed herbs.
3. Place your boerewors on a hot braai and allow to cook for 25 minutes.
4. Chop jalapeños into thin slices and place in a saucepan with the vinegar. Allow to reach boiling point and take off the heat.
5. Chop potatoes into wedges and heat oil in a saucepan to deep fry.
6. Cut your rolls halfway through and brush melted garlic butter onto them. Place on the braai until sear marks and a golden colour develop.
7. Pour the cream in a saucepan and allow to reduce. Once thickened, add the grated cheese, and salt and pepper.
8. Place one sausage in each roll, add toppings and drizzle with cheese sauce.
9. Serve with potato wedges and sambal sauce.

RAITA SAMBAL

1. Grate cucumber and place in a colander (strainer). Sprinkle with a generous amount of salt to extract all the excess liquid.
2. Toss well and drain for 30 minutes.
3. Place cucumber on paper towels.
4. Combine the cucumber, yoghurt and remaining ingredients.