

# ROMANTIC DINNER FOR 2 UNDER R300

## Starters: Braaied brie cheese with figs and crostini

Suitable for everyone! Because who doesn't like cheese and toasted bread?



Prep time: 15 minutes  
Cook time: 10-15 minutes  
Serves 2 people

### INGREDIENTS

Brie cheese  
Fresh thyme  
Hot dog rolls or half loaf baguette  
Butter or olive oil  
Fresh figs  
Balsamic glaze

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### INSTRUCTIONS

1. Wipe your **Megamaster Quarter Potjie** with oil, or spray with cooking spray.
2. Cut off the top of your Brie. Once it's melted, you won't be able to cut it off to dip in your crostini.
3. Place brie (with cut off top) in your potjie. Encircle with fresh thyme and figs.
4. Place on the braai for 10-15 minutes.
5. While your cheese is getting toasty, slice your hot dog roll or half loaf baguette into 1cm slices.
6. Butter on both sides, or drizzle with olive oil.
7. Place on the braai, turning regularly to avoid burning them.
8. Use a fork and lightly lift the top of your brie cheese, if it's melted, it's ready.
9. Remove from the braai and place potjie on a wooden chopping board with your crostini around it.
10. Lightly drizzle balsamic glaze over the cheese.
11. Add more cheese, fresh figs, biltong, or dips to your cheese board.

## Main: Chicken curry

Suitable for quick and comforting braai meals.



Prep time: 10 minutes  
Cook time: 40 minutes  
Serves 4 people

### INGREDIENTS

500g chicken breast, cut into chunks  
1 onion, chopped  
1 garlic clove, crushed  
1 teaspoon grated ginger  
2 bell peppers, roughly chopped  
2 tablespoons korma curry paste (ready-made)  
1 cup beef stock (1 cube in 1 cup boiling water)  
1 cup frozen diced peas and carrots  
1 can coconut milk

### TO SERVE:

Fresh coriander  
Fresh basil  
Coconut flakes  
Basmati rice or naan bread

### INSTRUCTIONS

1. Heat a sauté pan or cast iron pot on your braai to medium. Add olive oil.
2. Add the onion, garlic, ginger, and peppers.
3. Add the chicken and fry until browned all over. Add curry paste and cook for 1 minute.
4. Add coconut milk and stock.
5. Turn the heat down to low and simmer for 40 minutes, until the sauce has thickened slightly, and the chicken is tender. Season with salt and pepper.
6. Serve with basmati rice or naan breads which you can also cook on the braai. (See our flatbread recipe here.)
7. Top with fresh basil and/or coriander, and coconut flakes.

## Dessert: Chocolate-filled puff pastry jaffle recipe

Suitable for pastry chocolate lovers looking for an easy braai dessert.



### INSTRUCTIONS

1. Spray your Megamaster Jaffle Iron [link] with cooking spray or rub with oil.
2. Unroll puff pastry on a chopping board and cut into quarters. One roll can make two jaffles.
3. Lay one quarter of pastry in your jaffle iron and start filling with your toppings. You can be creative with it and experiment with different toppings.
4. Want to make it extra creamy and dreamy? Spread a spoonful of chocolate spread or caramel on the inside of your jaffle.
5. Add the second quarter of pastry on top and seal the edges of your jaffle by pressing the pastry together.
6. Close your jaffle iron and cut off excess pastry.
7. Bake on your braai for 30-35minutes on medium heat.
8. Turn regularly to avoid your pastry burning.
9. Open your jaffle iron, if the pastry is golden brown, it is ready.
10. Serve with ice cream, fresh cream, or even more chocolate.

Prep time: 15 minutes  
Cook time: 30-35 minutes  
Serves 2 people

### INGREDIENTS

Ready-made puff pastry roll  
Caramel chocolate slab  
½ Mini biscuits packet  
2 strawberries, diced  
Optional\*chocolate spread or caramel



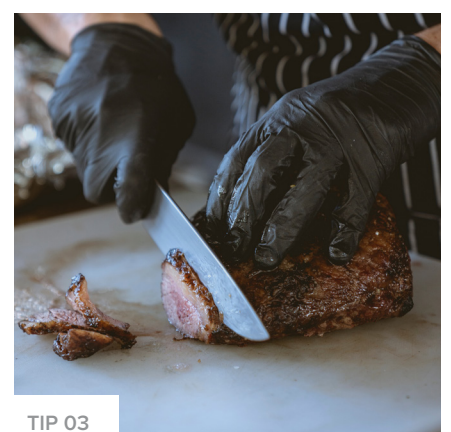
TIP 01

Start your jaffle the same time as your mains, so it's ready to serve at the same time you've finished your dinner.



TIP 02

Make your dinner extra romantic by lighting a few candles outside, picnic blanket in the grass and soft music playing in the background.



TIP 03

Not in the mood for chicken curry? Swop with lamb for something different.