

BOEREWORS SAUSAGE ROLLS



Prep Time: 30 Minutes
Cook Time: 30 Minutes
Total Time: 1 Hour
Serves: 2-4 People

INGREDIENTS

1 packet good quality boerewors
Tomato sauce and mustard for serving

For the roosterkoek:

4 cups flour
1 tot sugar
1 teaspoon salt
1 packet of instant yeast
about 2 cups lukewarm water

INSTRUCTIONS:

1. Start to make the dough by mixing together the flour, salt, sugar, and yeast.
2. Add the lukewarm water to the flour bit by bit and use a clean floured surface to knead the dough until soft and elastic.
3. Let the dough rise for about 15 minutes in a warm place and knead again for 5 minutes.
4. While the dough is rising braai the boerewors over medium heat for about 8 – 10 minutes, the boerewors should be about 80% cooked as you are going to braai this again.
5. Use a rolling pin or bottle of wine and roll out the dough into a big rectangle. Cut the rectangle into long strips, you will wrap these strips around the boerewors pieces, so keep this length in mind when cutting the boerewors.
6. Cut the boerewors into long pieces of about 8-10 cm and wrap the dough around the boerewors so that it looks similar to a sausage roll. From the bottom to the top.
7. Now braai the rolls over very mild coals on your grid, use the same method as when you braai roosterkoek. Turn the rolls often and make sure all the sides face the coals a few times. Take your time with this and your end result will be great.
8. Once the rolls are baked and cooked through, your sausage rolls are ready to serve with tomato sauce and mustard.

Braai boerewors roll with a difference

This is taking a normal boerie roll up a notch, and much easier to eat and prepare. Just wrap each piece of boerewors in pastry, and bob's your uncle.

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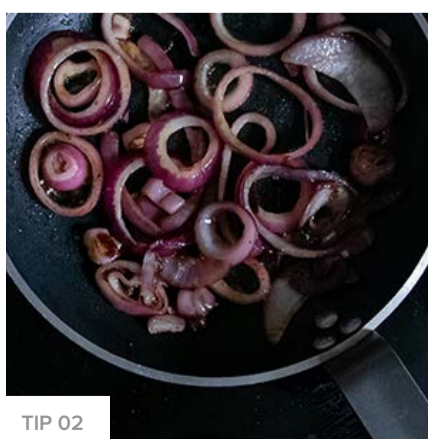
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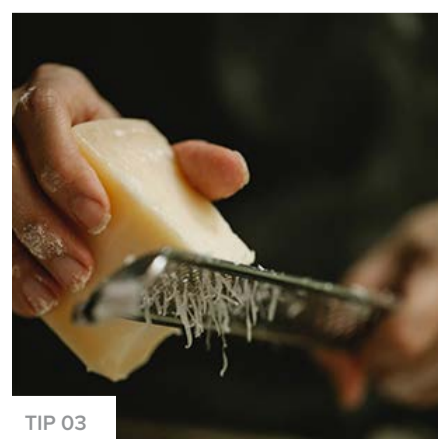
MEGAMASTER RECIPE TIPS



TIP 01



TIP 02



TIP 03

Don't have time to make the pastry? Buy pre-made sheets of puff pastry from any supermarket.

Serve with your favourite boerie roll toppings like caramelized onion or shebal!

Make it gourmet and add grated cheese inside the sausage roll.