

HOME-MADE ROOSTERKOEK WITH SPICED HERBED BUTTER

Suitable for a tasty side dish.

Flavoured with Robertsons Braai & Grill All-In-One caramelised onions and drenched in an indulgent garlic and herb butter, these easy home-made roosterkoek will be a showstopper at your next braai. Best eaten piping hot, straight off the grid!



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Prep time: 20 minutes
Cook time: 20 minutes
Total time: 40 minutes
Makes 20
Difficulty: Moderate

INGREDIENTS

For the roosterkoek:

- 1250mk (5 cups) cake flour
- 1 x 10g sachet instant dry yeast
- 60ml (4 Tbsp) sunflower oil
- About 375ml (1½ cups) lukewarm water
- 2 onions, peeled and chopped
- 30ml (2 Tbsp) Robertsons Braai & Grill All-in-One

- 45ml (3 Tbsp) sugar
- 45ml (3 Tbsp) balsamic vinegar

For the spiced herb butter:

- 100g salted butter
- 30ml (2 Tbsp) Robertsons Braai & Grill BBQ
- 10ml (2 tsp) Robertsons Crushed Garlic
- 4 sun-dried tomatoes in oil, drained and finely chopped

INSTRUCTIONS:

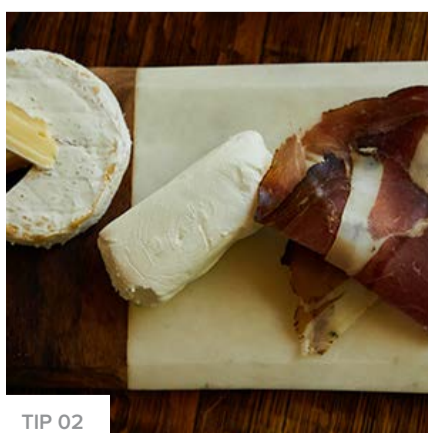
1. In a large mixing bowl, combine the flour and yeast. Add one tablespoon (15ml) of the oil. Now add the lukewarm water, in stages, mixing well until a pliable dough is formed. Knead until the dough is smooth and does not stick to your hands.
2. Place the dough in a greased bowl and cover with a clean, damp kitchen towel. Set aside in a warm place for 20 minutes, or until it has doubled in size.
3. In the meantime, heat the remaining 3 tablespoons (45ml) of oil and sauté the onions until soft. Add the Robertsons Braai & Grill All-in-One and the sugar, and fry until the onions are light brown and caramelised. Stir in the balsamic vinegar and continue cooking for 2 minutes to reduce the liquid. Set aside to cool.
4. Put the caramelised onions into the bowl with the dough and them mix through. Knead the dough again for 1 minute, and then form it into balls the size of tennis balls.
5. Place the balls on an oiled baking sheet and gently flatten them to a thickness of 2cm. Flour lightly, then set aside to prove again for 20 minutes.
6. Place the roosterkoek on the braai grid when the coals have slightly cooled off (they should be a medium heat). Turn them regularly for 15-20 minutes as they cook. When they are ready, they will sound hollow when you tap the crusts with your knuckles.
7. While the roosterkoek are on the braai, prepare the spiced herb butter. Place the butter, Robertsons Braai & Grill BBQ, Robertsons Crushed Garlic and sun-dried tomatoes in a microwave-safe bowl. Microwave on high for about 1 minute, or until the butter has melted.
8. Mix the butter mixture well, then generously brush it all over the roosterkoek while they are still piping hot.
9. Serve immediately.

MEGAMASTER RECIPE TIPS



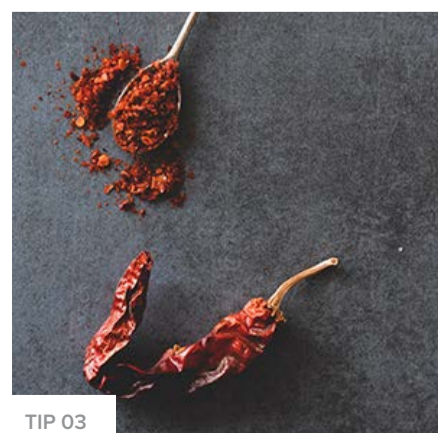
TIP 01

You can save time by using premade dough from your local supermarket.



TIP 02

Experiment with different flavours, biltong and cheese is an all time favourite.



TIP 03

If you like a bite be sure to add some chilli flakes.