

LEFTOVER BRAAI PIE

Suitable for a comforting any time of day meal.

Turn your leftovers into a quick and comforting, flavour-packed pie that's perfect for any time of the day! It's easy to make, customisable to whatever leftovers you have on hand, and guaranteed to become a family favourite.



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Total Time: 40 minutes
Prep Time: 20 minutes
Cook Time: 20 minutes
Serves: 6 people

INGREDIENTS

- Two rolls of puff pastry
- Leftover braaivleis or boerewors
- Two handfuls of spinach
- 250g bacon
- 400g chakalaka
- 1 red onion
- 250g mushrooms
- 100g feta cheese
- 100g cheddar cheese
- 100g mozzarella cheese
- 1 egg
- 1/4 cup of milk

INSTRUCTIONS:

1. Allow the dough to defrost at room temperature, then roll it out on a clean surface.
2. Spray your **Megamaster folding grid** with a non-stick cooking spray, and arrange the pastry on the folding grid. Add another layer of pastry on the opposite side of the folding grid, make sure both pastries are aligned with each other and enough to fold over the filling.
3. On your **Megamaster 260 Cast Iron round pan** braai the red onion and bacon until crispy. Let them cool slightly.
4. Chop the leftover meat, spinach, cheese, peppers, and mushrooms. Set aside for later.
5. Lay half of the spinach at the base of the pastry layer. Top with leftover meat, bacon and onion mixture, and mushrooms.
6. Top with chakalaka.
7. Add the three types of cheese with the remaining spinach on top of the chakalaka.
8. Close the folding grid ensuring that the second layer of pastry covers the filling. Fold the edges of the pastry to seal the pie completely.
9. In a separate bowl mix the milk and egg together. Brush the top layer of pastry with the egg mixture for a golden, crispy finish.
10. Place the pie on the Megamaster Explorer Portable Charcoal Braai, away from direct heat of the coals. Turn the pie regularly to ensure it braais evenly.
11. After about 20 minutes the pie should be golden brown on the outside.
12. Cut the pie into slices and enjoy!

MEGAMASTER RECIPE TIPS



TIP 01

For a vegetarian version, simply replace the meat with any vegetables of your choice.



TIP 02

You can even make mini pies that is perfect for a crowd, picnic, or snack time.



TIP 03

Don't have milk for the crust? You can replace the milk with a beaten egg to create a golden crispy finish.