

FIG & BACON BRAAI BROODJIE



Suitable for those who love a balance of sweet and savoury.

Ideal for the weekend braais, gourmet picnic baskets, or impressing guests with a gourmet twist on the traditional braai broodjie.

Total Time: 35 minutes
Prep Time: 15 minutes
Cook Time: 20 minutes
Serves: 4 people

INGREDIENTS

8 Slices of your favourite bread

Fig jam

250g Bacon strips, pre-cooked

1 cup Cheddar cheese, grated

1 cup Mozzarella cheese, grated

Butter, unsalted

INSTRUCTIONS:

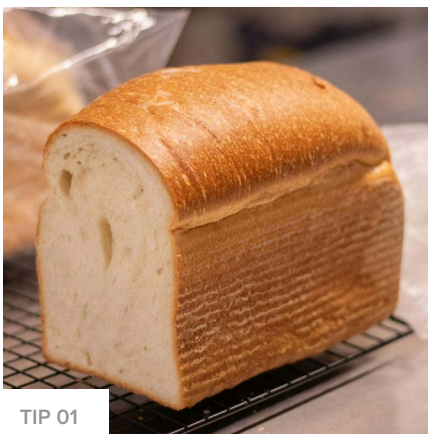
1. Spread each slice of bread with a layer of butter as well as a nice layer of fig jam.
2. Next add your pre-cooked bacon strips to cover the fig jam.
3. Combine the cheddar and mozzarella cheese in a bowl.
4. Evenly divide the cheese between four slices of bread.
5. Close the braai broodjie by placing the slices of bread without cheese on top of the cheese ones.
6. Place the bread into a folding grid.
7. Once your braai coals have reached medium temperature, place the folding grid on the braai and braai until golden brown on both sides and the cheese has melted.

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MEGAMASTER RECIPE TIPS



TIP 01

Rather use thick-slice bread to get the perfect crunch.



TIP 02

Don't overdo the fig jam as it can overpower the bacon and cheese.



TIP 03

Add sliced red onion or walnuts to spice up the taste.