What we Bring to the Braai



Cooking Reimagined

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Whether it’s your regular Sunday lunch, or a big festive occasion, every South African knows that when it comes to braaing, we don’t need a reason. Any reason will do. Royco is here to bring a few new delicious ideas to the braai.

SOSATIES FOR THE WIN

Instead of buying pre-marinated meat, do it yourself with sosaties. Kebabs allow you to use your favourite cut of meat, get creative with veggies, and infuse loads of flavour with Royco Marinades. Our Beef Steak Kebabs will always be a fireside hit, and our Chicken Sosaties are an easy-to-make braai time favourite.

STAR STARCH

With saucy meats and sides, you're going to need something perfect to mop up the sauce. We've got just the thing for your outdoor spread. Royco's 4X4 Bread is the perfect accompaniment to any braai. It is a whole flour bread made with Royco Tomato Bredie Cook-In-Sauce. Best served warm with butter.

THE PERFECT SIDE

When we're firing up the braai, often the sides are after-thought. This Roasted Butternut and Beetroot salad is vibrant and delicious enough to steal the show. Roasted Butternut, flavoured with Royco's Creamy Cheese & Bacon Potato Bake, and topped with beetroot, feta cheese and crunchy almonds. Take it from us – your friends will always ask you to bring this one along.

Around the fire is the perfect place to relax and connect with friends and family. With our delicious braai recipes you can spend less time in the kitchen, and more time with the people who matter most.

Recipes mentioned in this article

Beef Steak Kebabs

Cooking time

10-15 mins

Preparation time

30 mins

4X4 Bread

Cooking time

40 mins

Preparation time

10 mins

Roasted Butternut & Beetroot Salad

Cooking time

45 mins

Preparation time

15 mins

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