The Ultimate Braai Broodjie
RECIPE

The Ultimate Braai Broodjie

Cooking time	20 mins
Preparation time	15 mins
Serves	4

A larger than life version of Mzansi’s favourite braaied cheese and tomato sandwich. A ciabatta loaf, fully loaded and sliced up to share.

Ingredients

- 1 large store-bought ciabatta loaf
- RoycoCreamy Cheese Sauce
- 2 large tomatoes, sliced
- 1 cup of grated cheddar cheese
- Half a red onion, thinly sliced
- 4 tbsp chutney
- 1 tsp freshly ground black pepper
- Tin foil

Vegetarian

This dish is suitable for vegetarians.

Family Friendly

Pre-make this delicious braai broodjie at home before heading to your family’s favourite picnic braai spot.

Method

1. Cut the ciabatta loaf, lengthwise, through the centre into two separate pieces.
2. Add the Royco Creamy Cheese Sauce with only 200ml boiling water, and stir until thick and smooth.
3. Spread the Royco Creamy Cheese Sauce on the one half of the loaf, spread the chutney on the other half.
4. Sprinkle the grated cheese over the cheese sauce, place the tomatoes on top, scatter the red onion, season with black pepper.
5. Close the sandwich and wrap in tin foil.

6. Bake over low coals, turning regularly, for a total of 10 minutes a side.

Recipe Tags

Side, Light Meal

Related Recipes

Lamb and Potato Sticks

Cooking time

15 mins

Preparation time

20 mins

Saucy Meatballs with Pasta

Cooking time

30 mins

Preparation time

5 mins

Chicken a La King

Cooking time

30 mins

Preparation time

15 mins



Cheesy Chicken Pasta

Cooking time

20 mins

Preparation time

15 mins



Marinated Mushroom, Boerewors & Apricot Sticks

Cooking time

15 mins

Preparation time

30 mins

Roasted Summer Veg with Herby Feta

Cooking time

30 mins

Preparation time

10 mins

Butternut and Potato Bake

Cooking time

50 mins

Preparation time

15 mins

Tuna Crumble

Cooking time

25 mins

Preparation time

10 mins



Creamy Butter Chicken Pasta

Cooking time

20 mins

Preparation time

15 mins

Crunchy Sweet and Sour Stir-Fry

Cooking time

15 mins

Preparation time

15 mins

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