



CHEDDAMEILT & SPINACH BREAD SPIRALS

HEAT LEVEL 

Delight in our Cheddameilt & Spinach Bread Spirals - a savory blend of melted cheddar, spinach, and bread, rolled into a tasty bite-sized treat.

45 Mins

1 Servings

INGREDIENTS

500g baby spinach leaves, washed
1 packet of store-bought bread dough
(approximately 300g of bread dough)
Flour, for dusting
1 x 200ml Spur Cheddameilt Heat & Pour Sauce
Spur Steakhouse Signature Seasoning

METHOD

- 1 Grease a 25cm foil baking dish.
- 2 Add the baby spinach leaves to a pan and cook over warm coals until wilted.
- 3 Remove the pan from the braai, allow to cool for 5 minutes and squeeze out the excess liquid.
- 4 Chop the spinach and set aside.
- 5 Dust a clean surface with flour and knead the dough for 1 minute.
- 6 Roll the dough into a rectangle (with a 3cm thickness).
- 7 Spread the dough with Spur Cheddameilt Heat & Pour Sauce (reserving 5 tbsp), followed by the chopped spinach.
- 8 Season with Spur Steakhouse Signature Seasoning. Roll up the dough lengthways and slice into 5cm rounds.
- 9 Place the rounds flat side down into prepared foil dish to create a circular spiral bread.
- 10 Season again with Spur Steakhouse Signature Seasoning.
- 11 Brush the remaining Spur Cheddameilt Heat & Pour Sauce over the top of the bread and place over warm coals for 20-25 minutes or until the dough is cooked through and golden.

VARIATIONS

None

