



ROOSTERKOEK AND POTBROOD

HEAT LEVEL 

Savor the tradition with our Roosterkoek and Potbrood - a perfect duo of grilled and pot-baked bread, delivering rustic flavor in every bite.

50 Mins

6 Servings

INGREDIENTS

1 kg (7 cups) cake flour
10 ml (2 tsp) salt
10 ml (2 tsp) sugar
10 g (1 sachet) instant dry yeast
100 ml Spur Salad & French Fry Dressing or Spur Sweet Chilli Dressing
About 500 ml (2 cups) luke-warm water

METHOD

ROOSTERBROOD:

- 1 Sift flour and salt together. Add sugar and yeast and mix well.
- 2 Add Spur Salad & French Fry Dressing and enough lukewarm water to mix to a firm dough. Turn out dough onto a lightly floured surface and knead for 5 - 10 minutes, or until dough is smooth and elastic. Place dough in a large, lightly oiled bowl, cover and leave to rise in a warm place for about 30 minutes, or until doubled in size.
- 3 Knock down dough on a lightly floured surface and knead again until smooth. Shape into balls, sprinkle with a little flour and leave for about 5 minutes to rise slightly.
- 4 Flatten slightly with palm of hand and place on grid over low coals for about 15 minutes. Turn frequently until done. Serve hot with butter, jam or cheese.

POTBROOD:

- 1 Let the bread dough rise for about 30 minutes.
- 2 Knock dough and shape bread in a cast-iron pot.
- 3 Let rise for about 5 minutes and bake over low coals or in a preheated oven at 180°C for about 45 minutes.

VARIATIONS

- 1 Use bread to make delicious fresh sandwiches or toasties on the coals. Top with leftover steak and drizzle with your choice of Spur Sauces.

