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These traditional South African recipes will turn your next gathering around the fire into a truly memorable feast! If you're travelling to your braai perhaps try the classic milk tart. Cooking ahead? We suggest the spiced caramel-stuffed koesisters, and if you'd like to get everyone involved, you'll love custard ice cream with peaches and cream.

[1. PEPPERMINT CRISP ICE-CREAM CAKE](#)



If your family loves classic peppermint crisp fridge tart, then they will love this ice cream treat - just perfect for hot summer days! Make this the day before, for a stress-free braai pudding.

[Get the peppermint crisp ice-cream cake recipe here.](#)

2. CUSTARD ICE CREAM WITH PEACHES AND CREAM



Make the most of spring-time stone fruit with the classic dessert. Take peaches and custard and turn them into something truly fantastic!

[Get the custard ice cream with peaches and cream recipe here.](#)

3. CHOCOLATE MALVA PUDDING



Everyone's favourite saucy malva pudding gets a makeover with chocolate and braided marshmallows! How can you say no?

[Get the chocolate malva pudding recipe here.](#)

[4. THE ULTIMATE PEPPERMINT CRISP TART](#)



There's a reason why peppermint crisp tart is an all-time local fave. Grab your whisk and can opener and let's make dessert!

[Get the ultimate peppermint crisp tart recipe here.](#)

5. BRAAIED MARSHMALLOW SUNDAE



Top your ice cream and hot chocolate sauce with toasted marshmallows from the coals for a real South African pudding. We used blueberries but you can also use strawberries or bananas.

[Get the braaied marshmallow sundae recipe here.](#)

6. CRISPY PLAITED KOEKSISTERS



These crisp and sweet delicacies are excellent with a cup of coffee after your [braai](#) feast. Make a few extra and send your guests home with some *padkos* and sweet memories. [Get the crispy plaited koeksisters recipe here.](#)

[7. SPICED CARAMEL-STUFFED KOESISTERS](#)



Add some Cape Malay flavour to your braai menu with these fluffy and decadent koesisters. The dough is spiced with a touch of cardamom and the caramel filling adds some authentic South African nostalgia.

[Get the spiced caramel-stuffed koesisters recipe here.](#)

[8. FRUITY ROOIBOS ICE-CREAM JARS](#)



These roibos and pineapple puddings are filled with the fresh flavours of summer. Get the kids to help you assemble all the components for an interactive recipe!

[Get the fruity roibos ice-cream jars recipe here.](#)

9. CLASSIC BAKED MILK TART



This classic baked milk tart recipe requires a bit more time, but the result is a creamy and smooth milk tart inside a crisp tart shell, finished with just a touch of cinnamon. Timeless! [Get the classic baked milk tart recipe here.](#)

10. BRANDY AND COKE BROWNIE SANDWICHES



These rich, dark chocolate brownies make the best ice cream sandwiches for braai-side feasting.

[Get the brandy and coke brownie sandwiches recipe here.](#)

[Browse more dessert recipes here.](#)