

Less than 30 minutes

Serves 4

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients

Asian sauce:

- $\frac{3}{4}$ cup (180ml) soy sauce
- $\frac{1}{4}$ cup (60ml) water
- 1 cup (250ml) brown sugar
- $\frac{1}{4}$ cup (60ml) rice wine vinegar (or juice of 2 limes)
- 2 tsp (10ml) sesame oil (optional)
- 1 tsp (5ml) chilli flakes, or 1 red chilli, deseeded and chopped
- 2 tsp (10ml) sriracha sauce (optional)
- 1cm knob ginger, grated
- 2 cloves garlic, grated
- 1 onion, chopped
- Handful baby carrots, tops removed
- $\frac{1}{4}$ cup (60ml) melted butter
- 1 Tbsp (15ml) chopped coriander
- 4 mielies
- 4-6 salad tomatoes, halved

For serving:

- 4-5 radishes, sliced
- Handful mangetout, julienned
- Sesame seeds, toasted
- Chopped herbs or sliced spring onion (optional)

SPLURGE

Serve with shavings of parmesan, slices of goat's cheese or dollops of plain cream cheese.

Method

1. Combine sauce ingredients in a pot.
2. Bring to a simmer and cook for 4-5 minutes, or until reduced and slightly sticky.
3. Toss carrots into Asian sauce and mix well.
4. Combine butter and coriander and brush mielies well with mixture.
5. Place on the braai and cook for 6-8 minutes, turning regularly and brushing with melted butter.
6. Remove carrots from sauce and place onto the braai along with tomatoes, cook until well charred.
7. Brush with sauce at regular intervals.
8. Place cooked vegetables in a roasting dish and toss with remaining sauce.
9. Arrange on a platter and drizzle with any remaining sauce.
10. Top with mangetout, radishes, sesame seeds and herbs or spring onion, if using.