

More than 1 hour (plus marinating time)

Makes 5-8

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Ingredients

- 2-3 packets (about 400g each) PnP beechwood smoked pork steaks, cut into chunks
- Salt and milled pepper
- 2 fennel bulbs, cut into medium chunks

Marinade:

- $\frac{1}{3}$ cup (80ml) each honey and brandy
- $\frac{1}{4}$ cup (60ml) each olive oil and Worcestershire sauce
- 3 Tbsp (45ml) treacle sugar or brown sugar
- 2 cloves garlic, chopped
- 2 Tbsp (30ml) sumac (or 1 Tbsp each lemon zest and milled pepper)

Yoghurt naan bread:

- $1\frac{3}{4}$ cups (270g) self-raising flour
- Pinch salt
- $1\frac{1}{4}$ cups (310ml) PnP double-cream plain yoghurt
- Fennel curls and chopped fronds, for serving

Method

1. Season pork chunks and set aside.
2. Combine marinade ingredients and pour over pork chunks to coat well.
3. Marinate for at least 2 hours or overnight.
4. For the naan bread, combine self-raising flour, salt and yoghurt.
5. Knead to form a soft dough, about 8-10 minutes.
6. Divide into about 10 medium-sized balls and roll them out into an oblong shape (about

2mm thick).

7. Grill over medium heat on the braai or in a griddle pan for 3-5 minutes, flipping halfway through.
8. Thread pork chunks and fennel chunks on bamboo skewers, alternating between the two.
9. Braai over medium-hot coals for 20-25 minutes, turning regularly, until cooked through (baste with excess marinade to make them extra sticky).
10. Serve with naan bread, garnished with fennel curls and chopped fronds.

COOK'S NOTE:

For an alcohol-free version, replace the brandy with apple juice.

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