Less than 1 hour

Makes 8-10

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Ingredients:

- 1kg store-bought bread dough
- 2-3 sprigs rosemary, leaves chopped + extra for serving
- 1 (100g) wheel or wedge camembert or brie cheese, cut into 3cm-sized chunks
- Flour, for dusting
- Apricot jam, golden syrup or honey, for serving

Method

When cooked through, the buns should be lightweight when picked up and sound hollow when lightly tapped.

- 1. Sprinkle dough with rosemary and knead on a floured surface to incorporate.
- 2. Divide dough into 8-10 balls.
- 3. Press balls flat with the palm of your hand and place a chunk of cheese in the centre.
- 4. Fold dough over cheese, pinch to enclose and roll gently on a floured surface to even out.
- 5. Dust with flour and place on a grid, braaiing over medium coals for 13-18 minutes or until cooked through, turning regularly.
- 6. Remove, keep warm and allow to stand for a minute or two to allow cooking in the centre to continue.
- 7. Serve hot with jam, syrup or honey.

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