

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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