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How do you know if your coals are just right for braaibroodjies?

- You should be able to hold the palm of your hand over the coals for 3-5 seconds and no more. Any hotter will burn the bread before the cheese inside has melted; any cooler and the cheese might not melt at all.
- Place your braai grid about 10cm above the coals to avoid burning the breads.
- Remember to turn your bread or braai grid regularly for even cooking and best results.
- Don't overfill your broodjies, as it'll make turning them over or keeping them together difficult.

## 1. PIZZA BRAAI PIE



This is technically not a braaibroodjie, but we couldn't resist. Use store-bought pizza bases and go crazy with your favourite toppings, or stick to our suggestions. To avoid any spills, place pizza in a folding braai.

[Get the pizza braai pie recipe here.](#)

## 2. CHEESY ROOSTERKOEK WITH CHARRED LEEK BUTTER





This roosterkoek recipe takes cheesy to a new level! Fill it with cheddar, mozzarella and cream cheese for added decadence. Serve with a vibrant green leek butter that's a game-changer! This one will win anyone over.

[Get the cheesy roosterkoek with charred leek butter recipe here.](#)

### [3. TEAR 'N SHARE POTBROOD](#)



This loaf is perfect for a small crowd. Store-bought potbrood is stuffed with sweet caramelised onions, sprinkled with cheese and grilled until melty and golden brown. Super simple, but it delivers on flavour!

[Get the tear 'n share potbrood recipe here.](#)

#### [4. FILLED ROOSTERKOEK BUNS](#)





Level up your roosterkoek dough by adding chopped rosemary leaves. For the centre, go posh with camembert or brie and, just like you would with a cheeseboard, add some sweetness with jam, syrup or honey. There's no resisting these gooey bites.

[Get the filled roosterkoek buns recipe here.](#)

## 5. DAGWOOD BRAAIBROODJIES



Enter steak, cheese and egg. Make your braaibroodjie the main event by turning it into a classic Dagwood. The perfect dinner solution for when you're craving a mid-week braai.

[Get the Dagwood braaibroodjie recipe here.](#)

## 6. MADEIRA LOAF STACKER





When it comes to last-minute desserts, this one will win you over. You only need 4 ingredients to make this braaied loaf oozing with melted chocolate and caramel. Go the extra mile and serve with scoops of vanilla ice cream.

[Get the Madeira loaf stacker recipe here.](#)

[For more inspiring braai sides, click here.](#)