

Less than 1 hour

Makes 2

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Ingredients:

Basil oil:

- 1 punnet (20g) basil
- 3 Tbsp (45ml) olive oil
- Salt and milled pepper
- 1kg store-bought bread dough
- $\frac{1}{3}$ cup (50g) flour, for dusting
- $\frac{1}{4}$ cup (60ml) chutney
- 1 onion, thinly sliced
- 2 tomatoes, thinly sliced
- 1 cup (125g) mozzarella, grated
- 1 cup (125g) aged cheddar, grated
- 2 discs (160g) feta, crumbled
- 2 Tbsp (30ml) oil
- Salt and milled pepper

Method:

1. Blitz basil and oil together. Season and set aside.
2. Divide dough into two equal pieces.
3. Roll each into a 1cm-thick disc on a lightly floured surface.
4. Spread with chutney and layer onion and tomato onto each.
5. Sprinkle cheese over both discs.
6. Fold discs in half to close.
7. Brush with oil and place in a braai grid.
8. Cook over medium coals, turning occasionally until golden and bread is cooked.
9. Set aside to cool, slice and serve with a drizzle of basil oil.

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