

FRESH TOASTED SANDWICHES ON THE BRAAI



FRESH TOASTED SANDWICHES ON THE BRAAI: [by Go! Southern Africa -Share on facebook Share on twitter Share on pinterest_share Share on google_plusone_share -TOASTED SANDWICHES RECIPE SONJA JORDT PICTURES DONNA LEWIS]

The freshest toasted sandwiches ever, straight from the braai.

WHAT TO DO:

1. Buy ready-made dough at your supermarket bakery.
2. Divide the dough into balls and flatten them into rounds, about 1cm thick.
3. Put fresh tomato slices, mozzarella slices and oregano or shredded fresh basil leaves on half of every round.
4. Season with salt and black pepper.
5. Fold the other half of the round over, and leave for 15 minutes for the dough to rise.
6. Braai the sandwiches in a folding grid over cool coals until the bread is cooked.

GO! says: Spray the grid with Cook & Spray to prevent the toasted sandwiches from sticking to it. And don't close the grid too tightly.