

Roosterkoek



makes about 15 – 20

Ingredients

800 g flour

5 ml salt

5 ml sugar

10 ml instant yeast

30 ml olive oil

500 ml lukewarm water

Method

Place the flour, salt, sugar and yeast in a big glass or stainless steel bowl. Mix the olive oil and lukewarm water and while you mix the flour with your one hand, add the water bit-by-bit and keep mixing until you have a workable dough, not too dry and not too wet. If you need more water, add a little more. Knead for about 3 minutes, keep the dough in the bowl, cover with a cloth and allow the prove in a warm place in the kitchen. Once the dough has doubled in size, knead it down once more and then divide the dough into 15-20 even-sized buns.

Once your coals are ready, place the roosterkoek on the grid and slowly cook them on the one side, until you see grid marks

and then only them over. If you tap on the roosterkoek with your finger and it has a hollow sound, they are ready to enjoy!