

KOEKSISTERS

KOEKSISTERS

Yield: ± 1.2 kg (Makes ± 20)

Syrup

1 kg (5 cups)	Sugar, white
500 mℓ (2 cups)	Water
70 g (½ cup)	Fresh ginger, finely chopped
20 mℓ (4 tsp)	Lemon juice

Dough

500 g (1 sachet)	Master Sweet Batter R/P (08169050)
45 (3 Tbsp)	Butter
240 mℓ (1 cup)	Buttermilk

METHOD:

Add the sugar, water, ginger and lemon juice to a saucepan. Bring to a simmer, dissolving the sugar. Simmer for ± 5 minutes, stirring occasionally, until the sauce has slightly thickened and has a syrup like consistency. Remove from heat and refrigerate to cool down completely. Place the Master Sweet Batter R/P into a mixing bowl and rub in the butter until the mixture resembles coarse crumbs. Add the buttermilk and mix until a dough forms. Roll out the dough 5 mm thick. Use a knife to cut the dough into 3 x 10 cm strips (± 40 g each). Braid three strips together to form the koeksister. Repeat the process until all the dough has been used. Deep-fry at 160°C for ± 2 minutes or until golden brown and cooked through. Place on a paper towel to drain the excess oil. Dip the koeksister while still hot into the cold syrup. Leave to cool and serve.