

CHAKALAKA BOERIE BAO



INGREDIENTS

Makes 20

CHAKALAKA RELISH

2 Tbsp	Oil, for frying
1 large	Onion, chopped
½ small	Green pepper, chopped
¼ small	Red pepper, chopped
1½ Tbsp	Tomato paste
50 g	Chakalaka Base R/P
(½ sachet)	(08556030)
1 can	Tomatoes, chopped
1½ cups	Water

BOERIE BAO

1.5 kg	Boerewors
	made using Original Kameeldoring™
	Boerewors R/P (03033010)
1 Tbsp	Oil
20	Bao buns
½ cup	Delinnaise (07663050)
20 g	Fresh coriander leaves

METHOD: 1. For the relish: Heat the oil in a large pot and fry the onion until soft and transparent. Add the peppers and fry for ± 2 minutes. 2. Add the tomato paste and mix through. Add the Chakalaka Base R/P, tomatoes and half the water. Bring mixture to the boil. 3. Gradually add the remaining water. 4. Reduce the heat and simmer for ± 15 minutes or until thickened. Remove from heat and set aside. 5. For the bao: Preheat an oven to 180°C. 6. Place the boerewors in a roasting tray and coat with the oil. Cook in the oven for 10 - 15 minutes or until cooked. 7. Remove from oven and cut into 20 pieces. 8. Spoon a tablespoon of relish into the base of each bao bun and place a piece of boerewors over the relish. 9. Spoon another tablespoon of relish over the top and drizzle with Delinnaise. 10. Sprinkle with coriander leaves to serve.