



Fire-baked mealie tart

Just the ticket for a hearty breakfast around the campfire.

Less than 45 minutes **Serves: 6**

Recipe Type: Breakfasts

Ingredients

Main Ingredients

- 150 ml PnP butter, plus extra for greasing
- 125 ml PnP sugar
- 4 extra large PnP eggs
- 250 ml flour
- 400 grams creamed sweetcorn
- 400 grams KOO sweetcorn kernels
- 20 ml cornflour
- 180 ml PnP milk
- 10 ml baking powder
- 3 ml PnP salt

Bacon and boerewors twisties

- 1 packet PnP Traditional boerewors
- 1 packet PnP streaky bacon
- 1 packet toothpicks

Method

- Grease a 25-30cm flat-bottomed potjie pot with butter.
- Cream butter and sugar together until pale and fluffy.
- Add eggs one at a time, alternating with flour, until flour is incorporated.
- Add remaining ingredients and mix until just incorporated.
- Pour into potjie pot, spread to level batter and cover with lid.
- Place pot on a grid over medium-hot coals.
- Dot lid with 6-8 coals and cook for 30 minutes or until a skewer inserted comes out clean.

Bacon and boerewors twisties

- Twist a length of boerewors into small sausage links.
- Wrap each sausage in a strip of streaky bacon and secure with a toothpick.
- Braai over medium coals until crispy and cooked to your liking.
- Cut into sausages and serve with mealie tart.