



Herbed boerewors pinwheels with 'stokbrood'

A fun, fresh take on a classic boerie roll!

Serves: 6

Recipe Type: Appetisers

Ingredients

Main Ingredients

1 roll PnP Grabouw boerewors, (about 500g)
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10 ml PnP thyme
.....
10 ml PnP rosemary
.....
1 handful sage leaves
.....
6 bamboo skewers, soaked in water
.....
500 grams PnP bakery dough, (remember to pre-order)
.....
1 jar PnP Finest marula and apricot chutney, (250ml)
.....
6 thin bamboo sticks
.....

Method

- **Unroll** boerewors on a board, then reroll sausage tucking in herbs as you go.
- **Secure** with skewers and cook over medium hot coals.
- **Divide** dough into 6 pieces and roll into long sausages.
- **Wrap** dough around sticks and pinch to secure.
- **Cook** over medium-hot coals, turning slowly so they cook evenly.
- **Serve** boerewors with 'stokbrood' and chutney.