

# CHEERS

tops!



## MARSHMALLOW AND CHOCOLATE BRAAIBROODJIE

Braaiing marshmallows on skewers over gentle-heat coals is vital to the braai development of the youth, as it teaches them all the fundamentals of how to braai trickier items, like braaibroodjies and chicken on the bone. The key to braaiing these kinds of things is 1 gentle heat and 2 turning often. You need the inside to be cooked before the outside gets burnt. This is an easy braaibroodjie to braai because both marshmallows and chocolate are happy to melt quickly. So, the insides are likely to melt by the time the outsides are golden brown. And, constructing them is very straightforward, especially when the crowd is hungry for something sweet after a great meal.

### WHAT YOU NEED (MAKES 6)

1 packet (150g) marshmallows  
2 slabs (80g each) milk chocolate  
(or your favourite chocolate)  
butter  
12 slices of bread

### WHAT TO DO

Cut the marshmallows in half and roughly chop the chocolate. Build the braaibroodjies: Spread butter on one side of each slice of bread. The buttered sides will face outward once you've assembled the braaibroodjies. You always butter a braaibroodjie on the outside. Place 6 slices of bread, buttered-side down, on a cutting board and layer with the chopped chocolate and marshmallows. Close the braaibroodjies with the remaining slices of bread, buttered sides facing outwards.

### BRAAI LIKE A CHAMPION

After you've turned it a few times, slightly open and close the hinged grid to prevent the braaibroodjies from getting stuck to the grid.

'Braaibroodjies is draaibroodjies': Braaibroodjies are braaiied in a closed, hinged grid and should be turned often. Try to use a grid with adjustable heights, to compress each braaibroodjie perfectly. You want gentle, medium-paced heat, and the grid should be nice and high. Your aim is for the chocolate to be melted and for the marshmallows to be puffy and melted by the time the bread is golden brown. Once done, slice each braaibroodjie in half and serve immediately.