

My mom would serve these at her restaurant daily – I used to punish them!

## ROOSTERKOEK



1 kg bread flour  
1 packet (10 g) instant yeast  
2 tbsps sugar  
2 tsps salt  
1½ cups water  
1½ cups buttermilk  
3 tbsps butter

1. Mix the flour, yeast, sugar and salt in a bowl.
2. Heat the water, buttermilk and butter until lukewarm, and then add to the dry ingredients in the bowl.
3. Mix all together and knead until the mixture is smooth and elastic – usually about 15 minutes.
4. Cover the bowl with a cloth and allow to stand in a warm spot until the dough rises. As soon as it reaches twice its original volume, knead back down.
5. Divide the dough into 8–10 balls and flatten.
6. Sprinkle a little flour on the pieces of dough and allow to rise again to about double the volume.
7. Place the pieces of dough on the braai, keep them to one side on medium heat and turn them every now and then. Cook for about 15–20 minutes or until an inserted toothpick comes out clean.