

Boerewors Vetkoek Rolls



Makes 6 – 8 rolls
(depending on the size of the rolls)

1	Packet ready-made vetkoek dough for the deep-fat frying
Oil	Ouma's boerewors
1 packet (±600g)	Red onions, finely chopped
2	Garlic cloves, roughly chopped
3	Cabbage, shredded
400 g	Curry powder (can reduce / increase according to desired strength)
15 ml (1tbsp)	Salt
2.5 ml (1tsp)	Sugar
5ml (1tsp)	White wine vinegar
30ml (2tbsp)	Water
160 ml	

Method:

1. To make the Vetkoek Rolls: Knock back the dough on a surface sprinkled with flour and shape into hotdog style rolls, to fit a piece of Ouma's boerewors.
2. Preheat the oil to 180°C. (Test if the oil is warm enough by placing a piece of dough into the oil – if it creates a lot of bubbles and pops up to the surface quickly, the oil is warm enough.)
3. Place the dough in the oil and fry until cooked through.
4. Pan-fry the Ouma's Boerewors, turning halfway through cooking. Remove from heat and set aside.
5. Heat the oil in a pot and sauté the onions and garlic until soft, but not brown.
6. Add the shredded cabbage and curry powder and stir.
7. Add the salt, sugar, vinegar and water.
8. Reduce the heat and let simmer for 40-45 minutes or until the cabbage is soft.
9. Assemble the rolls by cutting open a vetkoek, put in a piece of Ouma's boerewors and add some cabbage relish.

LUNCHBOX RECIPES WITH OUMA'S BOREWORS

