Braai mealies with three different toppings

Braai mealies with three different toppings are a sure way to wow your guests with some interesting and punchy flavours.

Mealies are fresh and fabulous, adding colour and crunch to any dish.



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 Serves: 12 Cooking Time: 30 mins

INGREDIENTS

* Each topping is for 4 mealies.
* Cashew dukkah and coriander
* 100g cashews
* 30ml (2 tbsp) flaked almonds
* 60ml (¼ cup) sesame seeds
* 60ml (¼ cup) coriander seeds
* 45ml (3 tbsp) cumin seeds
* 30ml (2 tbsp) aniseed
* 5ml (1 tsp) salt
* 5ml (1 tsp) ground cinnamon
* 80g butter, melted
* 60ml (¼ cup) fresh coriander leaves
* Sun-dried tomato and chilli butter with Parmesan
* 100g soft butter
* 15ml (1 tbsp) sun-dried tomatoes, chopped
* 1 or 2 small bird’s eye chillies (red), chopped
* 60g Parmesan, finely grated
* Crème fraîche and chorizo
* 150g chorizo sausage
* 3 fat garlic cloves, peeled and sliced
* 180ml (¾ cup) crème fraîche or fresh cultured cream
* small handful fresh basil leaves, torn

INSTRUCTIONS

1

For the cashew dukkah and coriander topping, add the cashews, almonds and sesame seeds to a dry pan over medium heat and toast until golden, 1 minute. Stir in the coriander, cumin, aniseed and salt, and toast for another minute. Stir in the cinnamon. Place the mixture in a food processer or spice grinder and blend until fine. Brush each cooked mealie with the warm, melted butter, sprinkle over some dukkah and top with fresh coriander.

2

For the sun-dried tomato and chilli butter with Parmesan topping, place the butter, sun-dried tomatoes and chillies in a food processor and blend until fine. Add a dollop of the mixture onto warm, cooked mealies and scatter Parmesan on top.

3

For the crème fraîche and chorizo topping, heat a dry pan over medium heat. Slice the chorizo into bite-sized chunks, add to the pan and fry, 3 – 4 minutes. Stir in the garlic and cook for another minute. Allow to cool slightly before placing in a food processor and blending until fine – it should resemble coarse breadcrumbs. Add a dollop of crème fraîche to the warm, cooked mealies, scatter some chorizo crumbs on top and add a few basil leaves.