



# MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

## BASIC BRAAI BREAD

*RECIPE 18/98*

### **What you will need:**

3 ½ cups cake flour

10 gram sachet instant yeast

1 teaspoon salt

**60ml Morgenster Extra Virgin Olive Oil**

4 Tbsps syrup

1 – 2 cups luke warm water

Grated cheese

Oregano

### **How to prepare:**

Mix the flour, yeast and salt together in a mixing bowl.

Make a well in the centre, pour in the oil and syrup, then add the water bit by bit, stirring to combine.

Don't add all the water at once, it may be more than you need, and then you'll have a sticky mess.

Add the grated cheese.

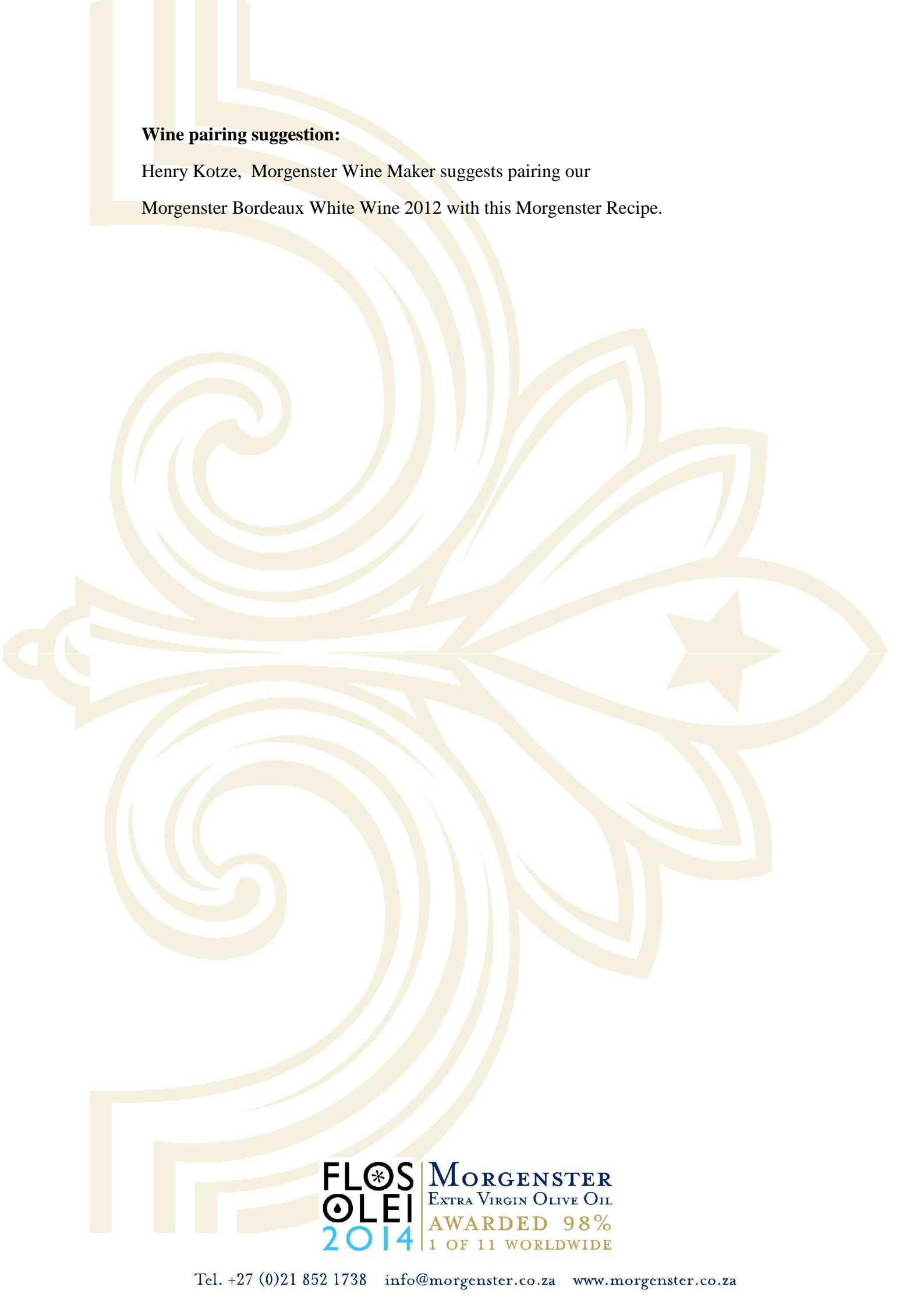
Once the mixture has combined, turn it out onto a floured surface, and start kneading until the dough.



**Wine pairing suggestion:**

Henry Kotze, Morgenster Wine Maker suggests pairing our

Morgenster Bordeaux White Wine 2012 with this Morgenster Recipe.



**FLOS\***  
**OLEI**  
**2014** | **MORGENSTER**  
EXTRA VIRGIN OLIVE OIL  
**AWARDED 98%**  
**1 OF 11 WORLDWIDE**