

Breco Seafood Braai Competition

Cape Malay Smoorsnoek Jaffles

By Celeste Brown



Seafood: Snoek

Serves: 4

Preparation time: 15min

Cooking time: 20min

The story

Snoek braai is synonymous with the food culture of the Western Cape and smoorsnoek jaffles made with the leftover fish are perfect for weekend breakfasts.

Dad was a teacher at a school in Cape Town and on their Saturday Sports days I eagerly tagged along. Not so much for the sports, but for Auntie Soraya's little shop across the road that sold comics and smoorsnoek jaffles. My childhood was perfect where I sat on the stands with a new comic book in one hand and a jaffel in the other. Taste the

Tradition :-P

Ingredients

Smoorsnoek:

30ml oil

15ml butter

1 large onion

2 large firm tomatoes, grated

30ml garlic, crushed

1 red chilli, chopped

2 potatoes, peeled and cubed

15ml soy sauce

15ml brown sugar

5ml lemon juice

600g leftover braaied snoek flaked

8 slices brown bread

250ml grated Mozzarella

Method

Heat oil and butter in a cast iron potjie over medium coals.

Thinly slice onion and sauté until golden.

Add grated tomatoes, crushed garlic, chopped chilli, potatoes, soy, sugar, lemon juice and snoek.

Put lid on and simmer until potatoes are tender - ± 15min.

Cool the filling.

Butter 8 slices of brown bread. Keep the buttered sides on the outside.

Add grated mozzarella to the bottom slices and top with a large spoonful of smoorsnoek.

Close the sandwiches with the remaining slices.

Place in a Jaffle iron and trim the edges that stick out.

Toast over medium hot coals until golden brown and crisp on both sides.