CAPE MALAY SMOORSNOEK JAFFLES

Serves 4 | Prep time: 15 min | Cook time: 35 min



Celeste remembers Saturday school sports with a comic book in one hand and a smoorsnoek jaffle in the other. Perfect for leftover braaied snoek.

RECIPE BY CELESTE BROWN, DE KELDERS, GANSBAAI

INGREDIENTS:

- [ ] 30ml (2 tbsp) oil
- [ ] 15ml (1 tbsp) butter, plus extra for the bread
- [ ] 1 large onion, thinly sliced
- [ ] 2 large firm tomatoes, grated
- [ ] 30ml (2 tbsp) crushed garlic
- [ ] 1 red chilli, chopped
- [ ] 2 potatoes, peeled and cubed
- [ ] 15ml (1 tbsp) soy sauce
- [ ] 15ml (1 tbsp) brown sugar
- [ ] 5ml (1 tsp) lemon juice
- [ ] 600g leftover braaied snoek, flaked
- [ ] 8 slices brown bread
- [ ] 250ml (1 cup) grated mozzarella

METHOD:

01. Heat the oil and butter in a cast-iron potjie over medium coals and sauté the onion until golden.
02. Add the tomatoes, garlic, chilli, potatoes, soy sauce, sugar, lemon juice and snoek. Cover and simmer for about 15 minutes, until the potatoes are tender. Let the filling cool.
03. Butter the bread on one side. Place four slices butter-side down, top with mozzarella and a large spoonful of smoorsnoek, and close with the remaining slices, butter-side up.
04. Put the sandwiches in a jaffle iron and trim the edges.
05. Toast over medium-hot coals until golden and crisp on both sides.