KUITE ROLLS WITH GUAVA SALSA

Serves 6 | Prep time: 10 min | Cook time: 20 min



Move over boerewors rolls. Johann's curried snoek roe, a holiday treat from his uncle in Hout Bay, served in a roll with a tart guava salsa.

RECIPE BY JOHANN DE BRUYN, GREAT BRAK

INGREDIENTS:

KUITE

- [ ] 500g snoek kuite (roe)
- [ ] 125ml (½ cup) flour
- [ ] 15ml (1 tbsp) chicken spice
- [ ] 5ml (1 tsp) salt
- [ ] 10ml (2 tsp) white pepper
- [ ] 15ml (1 tbsp) oil and 15ml (1 tbsp) butter

CURRY SAUCE

- [ ] 1 large onion, sliced
- [ ] 1 large jalapeño, seeded and chopped
- [ ] 10ml (2 tsp) black garlic paste
- [ ] 10ml (2 tsp) coriander seeds
- [ ] 5ml (1 tsp) cumin
- [ ] 5ml (1 tsp) ground cardamom
- [ ] 15ml (1 tbsp) mild curry powder
- [ ] 5ml (1 tsp) turmeric
- [ ] 1 large tomato, chopped
- [ ] 30ml (2 tbsp) apricot jam
- [ ] 15ml (1 tbsp) lemon juice

TO SERVE

- [ ] Guava salsa: red onion, red chilli, fresh guavas, tomato and coriander, chopped, with olive oil and lime juice
- [ ] 6 hot dog rolls, buttered

METHOD:

01. Heat the oil and butter in a cast-iron pan over medium-hot coals.
02. Mix the flour with the spices, coat the kuite and shake off the excess. Fry on both sides until golden, then set aside.
03. In the same pan, cook the onion until soft. Add the rest of the curry ingredients and stir through.
04. Put the kuite in a heavy-duty foil parcel, cover with the curry sauce and seal. Simmer over medium coals for 15 minutes.
05. Mix the salsa ingredients and toast the buttered rolls.
06. Spoon some curry into each roll, add a kuit and top with salsa.