

RECIPE

POTJIE BEER BREAD

SOUTH AFRICAN BREAD 'FROM THE COOKING POT'
WITH BEER AND PEANUT.

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BARBECUE SAUCES

BARBECUE RUBS



BARBECUE PICKLES

BARBECUE BRINES

RECIPE

POTJIE BEER BREAD

INGREDIENTS

- 100 GRAMS UNSALTED PEANUTS
- 800 GRAMS SELF-RISING BAKING FLOUR
- 4 TEASPOONS OF SUGAR
- SALT
- 2 BOTTLES OF YOUR FAVOURITE BEER OF 330 MILLILITRES EACH
- 250 GRAMS OF BUTTER

MATERIALS

- CLOSEABLE BARBECUE CHARCOAL BRIQUETTES OR PELLETS
- FIRECRACKERS
- DUTCH OVENT

PREPARATION

PREPARATION: 30 MIN.
COOKING: 60-90 MIN.
BBQ TEMPERATURE: 180°C

TASTY WITH



STEP 1

CHOP THE PEANUTS INTO LARGE PIECES.

MIX THE FLOUR, THE SUGAR AND A PINCH OF SALT. SLOWLY ADD THE BEER AND MIX UNTIL YOU HAVE A NICE SMOOTH CONSISTENCY. THE DOUGH FOR THIS BREAD REMAINS QUITE LIQUID: IN BETWEEN A DOUGH AND A BATTER.

ADD THE PEANUTS AND MIX IN.

MELT THE BUTTER IN A PAN.

FIRE UP THE BARBECUE TO 180°C.

STEP 2

PLACE THE DUTCH OVEN IN THE BARBECUE.

PUT IN HALF OF THE MELTED BUTTER AND ADD THE DOUGH ON TOP. SPREAD THE REST OF THE BUTTER ON TOP OF THE DOUGH.

LEAVE THE LID OFF THE DUTCH OVEN TO ALLOW THE BREAD TO RISE.

BAKE THE BEER BREAD FOR 60-90 MINUTES UNTIL GOLDEN BROWN AND DONE.

STEP 3

SERVE THE POTJIE BEER BREAD AS A SIDE DISH TOGETHER WITH SPICY CHAKALAKA. THE BREAD IS ALSO DELICIOUS WITH A CUP OF SOUP OR OUT WITH CHEESE AND DRY SAUSAGE AT A SOCIAL MIXER. OF COURSE WITH YOUR FAVORITE BEER ON THE SIDE.



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