



Braai. But better.

10 flavour-packed recipes to elevate your braais.





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Salad*

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**WITH CABBAGE SLAW,
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WITH BASMATI RICE & RAITA

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**WITH HOT MUSTARD
& CARAMELISED ONIONS**



Peri-Peri BBQ

SPATCHCOCK CHICKEN

Spatchcock chicken makes for a fantastic (and easy) family meal on the braai.

Robertson's Braai & Grill Spicy BBQ with hints of peri-peri and paprika adds delicious, smoky, spicy flavours to every bite. Enjoy with a crisp garden salad.





Peri-Peri BBQ

SPATCHCOCK CHICKEN

Ingredients

- 1 whole spatchcock chicken
- 30ml (2 Tbsp) Robertsons Braai & Grill Spicy BBQ
- 1 red onion, peeled & quartered
- 1 red pepper
- 1 clove garlic, peeled
- 15ml (1 Tbsp) red wine vinegar
- the zest of 1 lemon
- 15ml (1 Tbsp) lemon juice
- 10ml (2 tsp) Robertsons Peri-Peri
- 5ml (1 tsp) Robertsons Paprika
- 30ml (2 Tbsp) brown sugar



Prep: 30 min | Cook: 45 min



Serves 4



Intermediate

Method

1. Preheat your grill to high.
2. Put the spatchcock chicken on a tray and sprinkle over the Robertsons Braai & Grill Spicy BBQ. Massage it evenly all over the chicken and set aside.
3. Place the red onion and the red pepper on the grill. Cook, turning often, for about 10 minutes, or until they are charred on the outside and tender inside.
4. Remove from the heat, place in a bowl and cover with clingfilm or a lid. Allow to steam for 10 minutes.
5. Allow your grill to come to a medium heat.
6. Once your vegetables have steamed, remove the clingfilm or lid and peel off the skins. Remove the seeds from the pepper and discard them.
7. Place the onion and pepper into a blender or food processor, along with the garlic clove, red wine vinegar, lemon zest, lemon juice, Robertsons Peri-Peri, Robertsons Paprika and brown sugar. Blend until smooth.
8. Baste half the sauce over the chicken and place it on the grill. Turn the chicken over every five minutes or so, allowing it to get good colour. Every few minutes, baste it with more of the sauce. Do this until the chicken is cooked right through and the skin is beautifully coloured.
9. Carve the chicken and serve hot with your choice of sides.



Spicy Lamb Tomato Bredie **WITH BASMATI RICE & RAITA**

Robertsons Braai & Grill Spicy BBQ adds new depth of flavour to a classic tomato bredie the whole family will love. Enjoy this hearty stew with warm basmati rice and a refreshing cucumber and yoghurt raita.





Spicy Lamb Tomato Bredie

WITH BASMATI RICE & RAITA

Ingredients

For the bredie:

- 1kg lamb stewing chunks
- 100g (about ½ cup) flour
- 30ml (2 Tbsp) Robertsons Braai & Grill Spicy BBQ
- 2.5ml (½ tsp) Robertsons Black Pepper
- 45ml (3 Tbsp) vegetable oil
- 1 onion, peeled and sliced
- 4 cloves garlic, peeled and sliced
- 45ml (3 Tbsp) tomato paste
- 15ml (1 Tbsp) Robertsons Rosemary
- 2 x 400g tins chopped tomatoes
- 500ml (2 cups) beef or lamb stock

For the raita:

- half a cucumber
- 125ml (½ cup) full-fat yoghurt
- the juice and zest of 1 lemon
- 1.25ml (¼ tsp) salt
- a pinch of Robertsons Black Pepper

To serve:

- 500ml (2 cups) uncooked basmati rice
- 30ml (2 Tbsp) chopped fresh parsley



Prep: 30 min | Cook: 120 min



Serves 4 - 6



Easy

Method

1. Trim any excess fat or gristle off the lamb chunks.
2. In a big bowl, mix together the flour, Robertsons Braai & Grill Spicy BBQ and Robertsons Black Pepper. Add the lamb chunks and toss well so they are evenly coated.
3. Place a stewing pot over a high heat and add the oil. Once hot, add the lamb and brown the chunks all over, in batches. Remove from the pot and set aside.
4. Turn the heat down to medium low and add the onions. Sauté for four minutes, then add the garlic and cook for a further three minutes.
5. Add the tomato paste and Robertsons Rosemary and cook for one more minute.
6. Return the lamb to the pot, along with the tins of tomato and the stock. Bring to a boil, then turn down the heat and simmer gently for 90-120 minutes, or until the lamb is tender and the sauce has thickened. Stir occasionally to prevent sticking.
7. In the meantime, make the raita. Grate the cucumber and place in a sieve. Press to drain out excess liquid. Place the drained cucumber into a bowl with the yoghurt, lemon juice and lemon zest. Mix gently together and season to taste with salt and a pinch of Robertsons Black Pepper.
8. Twenty minutes before you serve the lamb, cook the basmati rice according to the instructions on the package.
9. Sprinkle the parsley over the bredie and serve hot with the raita and basmati rice.



BRAAI
-&-
GRILL
ALL-IN-ONE

Grilled Brinjal Salad **WITH CHICKPEAS, FETA & MINT**

Cooked slowly, brinjals become silky, sweet and irresistibly delicious. Try combining them with chickpeas, feta, mint and Robertson's Braai & Grill All-In-One to bring out their beautifully rounded flavours. Enjoy this salad with grilled lamb chops.





Grilled Brinjal Salad

WITH CHICKPEAS, FETA & MINT

Ingredients

For the grilled brinjals:

- 2 large brinjals
- 45ml (3 Tbsp) olive oil
- 15ml (1 Tbsp) Robertsons Braai & Grill All-In-One
- 10ml (2 tsp) Robertsons Thyme
- 10ml (2 tsp) Robertsons Paprika

For the chickpea and feta topping:

- 1 x 400g tin chickpeas, drained
- 10ml (2 tsp) olive oil
- 5ml (1 tsp) balsamic vinegar
- 5ml (1 tsp) Robertsons Paprika
- 200g feta cheese
- a small handful of fresh mint leaves
- 75ml (5 Tbsp) pomegranate seeds (optional)



Prep: 15 min | Cook: 15 min



Serves 4 - 6



Easy

Method

1. Heat your grill to medium high. If you like, you can use a griddle pan on the stove for this.
2. Trim the tops and bottoms of the brinjals and slice them crossways into 1cm-thick rounds. Place in a bowl.
3. In a separate small bowl, whisk together the olive oil, Robertsons Braai & Grill All-In-One, Robertsons Thyme and Robertsons Paprika. Pour the mixture over the brinjal slices and toss well to coat.
4. Place the brinjal slices on the grill (or in your griddle pan). Allow them to cook and colour nicely, turning them halfway through the cooking time. If you're cooking them in a pan, you'll need to do so in batches to avoid overcrowding the pan.
5. In a bowl, mix together the chickpeas, olive oil, balsamic vinegar and Robertsons Paprika. Set aside to marinate until you're ready to serve.
6. Arrange the grilled brinjal slices on a platter. Spoon over the marinated chickpeas, then crumble the feta cheese on top. Garnish with fresh mint leaves and (optional) pomegranate seeds.
7. Serve warm or cold.



Grilled Tofu Skewers

WITH A SPICY PEANUT DIPPING SAUCE

Whet your appetite with these delicious flavours. Robertson's Braai & Grill Spicy BBQ, honey, soy sauce and lime juice add so much flavour to these tofu skewers with a spicy peanut sauce. Perfect as an appetiser, or as a meal on their own with a cooling mint and cucumber salad.





Grilled Tofu Skewers

WITH A SPICY PEANUT DIPPING SAUCE

Ingredients

For the skewers:

2 x 400g blocks firm tofu
(don't use silken tofu)

22.5ml (1½ Tbsp)
Robertsons Braai & Grill
Spicy BBQ

30ml (2 Tbsp) soy sauce

45ml (3 Tbsp) honey

15ml (1 Tbsp) lime juice

For the peanut dipping sauce:

5ml (1 tsp) Robertsons
Braai & Grill Spicy BBQ

60ml (4 Tbsp) smooth
peanut butter

30ml (2 Tbsp) soy sauce

15ml (1 Tbsp) lime juice

2.5ml (½ tsp) Robertsons
Crushed Chillies

a little hot water



Prep: 35 min | Cook: 5 min



Serves 4



Easy

Method

1. Slice the tofu into eight even rectangles so you get four from each block, and place them in a container.
2. In a separate bowl, whisk together the Robertsons Braai & Grill Spicy BBQ, soy sauce, honey and lime juice. Pour the mixture over the tofu rectangles and very gently toss them so they are well coated. Set aside to marinate for 20 minutes.
3. In the meantime, make the dipping sauce. In a bowl, whisk together the Robertsons Braai & Grill Spicy BBQ, peanut butter, soy sauce, lime juice and Robertsons Crushed Chillies. Add hot water a tablespoon at a time, whisking well, until you have a dipping sauce consistency.
4. Heat your grill to a medium high.
5. Gently push two wooden skewers through each piece of tofu, spacing them slightly apart. Do this carefully, as tofu can be very delicate.
6. Grill the tofu skewers over a medium-high heat until they're caramelised, with grill marks.
7. Serve hot with the peanut dipping sauce on the side.



BBQ Harissa

PORK BELLY KEBABS

Harissa is a popular spice and chilli paste that adds rich, fragrant flavours to any dish. Combine harissa with Robertson's Braai & Grill Spicy BBQ for the most mouth-watering pork-belly kebabs, and finish with a generous squeeze of fresh lemon and chopped coriander.





BBQ Harissa

PORK BELLY KEBABS

Ingredients

1kg boneless pork belly,
skin removed

30ml (2 Tbsp) Robertson's
Braai & Grill Spicy BBQ

120g (½ cup) store-bought
harissa paste

60ml (4 Tbsp) BBQ sauce

1 lemon

30ml (2 Tbsp) chopped
coriander



Prep: 70 min | Cook: 15 min



Serves 4 - 8



Easy

Method

1. Slice the pork belly into 2cm x 2cm cubes, keeping them as evenly sized as possible.
2. Place the pork in a bowl, add the Robertson Braai & Grill Spicy BBQ and toss the cubes together so each one is evenly dusted.
3. In a separate small bowl, mix together the harissa paste and the BBQ sauce. Tip the mixture over the pork and toss again so each cube is well coated.
4. Cover the bowl and set aside to marinate for at least an hour.
5. Turn your grill to a medium-low heat.
6. Thread two pork belly cubes onto each wooden skewer. You may want to use two skewers per portion, so they are easier to turn on the grill.
7. Place the skewers on the grill. Cook gently for 10-15 minutes, allowing the fat in the pork belly to render, and turn them often. When they're cooked through, remove them from the heat and arrange them on a platter.
8. Squeeze the lemon over the skewers, sprinkle with the chopped coriander and serve hot.



Charred Lettuce Wedge Salad **WITH BLUE CHEESE DRESSING & WALNUTS**

Robertson's Braai & Grill All-In-One is used twice in this fabulous summer salad: first to add a burst of flavour to toasted walnuts, and second to season crisp lettuce wedges that are quickly charred on the grill. Finish with chopped chives and a creamy blue cheese dressing.





Charred Lettuce Wedge Salad WITH BLUE CHEESE DRESSING & WALNUTS

Ingredients

- 100g walnuts
- 60ml (4 Tbsp) olive oil
- 15ml (1 Tbsp) Robertsons Braai & Grill All-In-One
- 4 romaine or gem lettuce heads
- 45ml (3 Tbsp) olive oil
- 30ml (2 Tbsp) Robertsons Braai & Grill All-In-One
- 125ml (½ cup) Knorr Blue Cheese Dressing
- 15ml (1 Tbsp) chopped chives
- 150g (½ cup) crispy bacon bits (optional)



Prep: 10 min | Cook: 10 min



Serves 6 - 8



Easy

Method

1. Preheat the oven to 180 °C.
2. Put the walnuts into a bowl with 15ml (1 Tbsp) of the olive oil and the Robertsons Braai & Grill All-In-One. Toss well, then tip onto a baking tray. Bake in the oven until the nuts are toasted (about 8 minutes). Set aside to cool, then roughly chop them.
3. Preheat your grill to high.
4. Cut the lettuce heads lengthways in half.
5. Brush the cut sides with the remaining 45ml (3 Tbsp) olive oil, then sprinkle over the Robertsons Braai & Grill All-In-One.
6. Place the lettuce halves on the grill, cut side down. Grill until nicely charred. It's important that the grill is very hot - the lettuce wedges should not cook for too long in order to retain their crispness.
7. Arrange the grilled lettuce on a platter. Drizzle over the Knorr Blue Cheese Dressing, followed by the toasted walnuts, chopped chives and (optional) crispy bacon bits.



Honey & Soy Pork Chops

WITH AN APPLE AND CABBAGE SLAW

Apple and cabbage go so well with pork, and in this recipe sweet sticky chops contrast beautifully with a crunchy apple, cabbage and sunflower-seed slaw. The secret to achieving a rich glossy finish on the grilled chops is to brush them often with a basting sauce flavoured with honey, soy sauce and Robertson's Braai & Grill All-In-One.





Honey & Soy Pork Chops

WITH AN APPLE AND CABBAGE SLAW

Ingredients

For the chops:

- 4 pork chops
- 30ml (2 Tbsp) Robertsons Braai & Grill All-In-One
- 5ml (1 tsp) Robertsons Crushed Garlic
- 125ml (½ cup) tomato sauce
- 45ml (3 Tbsp) honey
- 30ml (2 Tbsp) soy sauce
- 45ml (3 Tbsp) vegetable oil

For the slaw:

- 500ml (2 cups) thinly sliced white cabbage
- 2 green apples
- 45ml (3 Tbsp) sunflower seeds, toasted
- 30ml (2 Tbsp) olive oil
- 45ml (3 Tbsp) lemon juice
- 15ml (1 Tbsp) wholegrain mustard
- 15ml (1 Tbsp) honey
- a pinch of Robertsons Black Pepper



Prep: 20 min | Cook: 15 min



Serves 4



Easy

Method

1. Preheat your grill to medium high.
2. Trim the pork chops and pat dry on kitchen paper.
3. Now make the basting sauce. In a bowl, whisk together the Robertsons Braai & Grill All-In-One, Robertsons Crushed Garlic, tomato sauce, honey and soy sauce. Set aside.
4. Drizzle the oil over the pork chops. Place the chops on the grill and sear quickly on both sides. Then start brushing the chops with the basting sauce, and grill them until cooked through but still juicy inside. This will take about 10-15 minutes, depending on the thickness of your chops. Allow them to rest for 5 minutes.
5. For the slaw, put the cabbage into a large bowl. Slice the apples into slim sticks, slightly thicker than match sticks, and add them to the bowl with the cabbage. Add the sunflower seeds.
6. In a separate small bowl, whisk together the olive oil, lemon juice, wholegrain mustard and honey, and season to taste with Robertsons Black Pepper. Pour the mixture over the cabbage and apple and, using your hands, mix well, gently massaging the dressing in.
7. Serve the sticky pork chops hot with the refreshing slaw on the side.



Smoky Brinjal & Red Pepper Dip **WITH BILTONG FLAT BREADS**

Charring brinjals, red peppers and a whole bulb of garlic directly on the grill creates gorgeous smoky flavours for a spicy dip flavoured with Robertson's Braai & Grill All-In-One, paprika, cumin and chilli. Serve with biltong flat breads, or with slices of ciabatta bread sprinkled with olive oil and quickly toasted on the grill.





Smoky Brinjal & Red Pepper Dip

WITH BILTONG FLAT BREADS

Ingredients

60ml (4 Tbsp) olive oil
2 medium brinjals
2 red peppers
1 whole head of garlic
1 onion, peeled and chopped
30ml (2 Tbsp) Robertson's Braai & Grill All-In-One
30ml (2 Tbsp) Robertson's Paprika
5ml (1 tsp) Robertson's Crushed Chillies
5ml (1 tsp) Robertson's Cumin
30ml (2 Tbsp) tomato paste
the juice of 1 lemon

To serve:

biltong flat breads



Prep: 25 min | Cook: 30 min



Serves 6



Intermediate

Method

1. Heat your grill to high.
2. Drizzle 30ml (2 Tbsp) of the olive oil over the whole brinjals, red peppers and head of garlic. Place the vegetables directly onto the hot grill. Grill until blackened on the outside and soft inside.
3. Place the veggies into a big bowl and cover with clingfilm or a lid. Allow to steam for 10 minutes. Once they're cool enough to handle, peel away and discard the skins on the brinjals. Halve the peppers, peel off the skin and scrape out and discard the seeds. Squeeze the softened garlic out of its skin. Roughly chop the brinjals and peppers.
4. Put the remaining 30ml (2 Tbsp) olive oil into a pan over a medium heat. Add the onions and sauté for 5 minutes.
5. Turn the heat down slightly, then add the brinjals, peppers and garlic pulp to the pan, along with the Robertson's Braai & Grill All-In-One, Robertson's Paprika, Robertson's Crushed Chillies, Robertson's Cumin and tomato paste. Cook for 5 minutes, stirring. Remove from the heat and allow to cool slightly.
6. Tip the contents of the pan into food processor and blend until smooth. Add a dash of water if the mixture seems too thick. Add just enough lemon juice to season the dip, to taste.
7. Serve with fresh ciabatta bread or with our Biltong Flat Breads.



BBQ Chicken Breast Burgers

WITH CABBAGE SLAW, GUACAMOLE & MAYO

Everyone loves a burger with all the toppings, and this recipe features juicy chicken breasts, a refreshing red cabbage slaw, and chunky guacamole. Create deliciously zesty, herby flavours by seasoning your chicken with Robertson's Braai & Grill All-In-One, Robertson's Origanum and lemon juice just before it goes onto the grill.





BBQ Chicken Breast Burgers

WITH CABBAGE SLAW, GUACAMOLE & MAYO

Ingredients

For the chicken:

4 deboned, skinless chicken breasts

45ml (3 Tbsp) olive oil

30ml (2 Tbsp) lemon juice

30ml (2 Tbsp) Robertsons Braai & Grill All-In-One

15ml (1 Tbsp) Robertsons Origanum

For the slaw:

1 cup (250ml) thinly sliced red cabbage

15ml (1 Tbsp) olive oil

15ml (1 Tbsp) lemon juice

For the guacamole:

2 ripe avocados

15ml (1 Tbsp) lemon juice

a pinch of Robertsons Black Pepper

To serve:

4 burger buns

80ml (1/3 cup) mayonnaise

1 red onion, peeled and thinly sliced



Prep: 30 min | Cook: 20 min



Serves 4



Easy

Method

1. Place the chicken breasts on a board and cover with a sheet of clingfilm. Using a rolling pin, gently flatten them slightly so they are of an even thickness.
2. Drizzle the olive oil and lemon juice over the chicken breasts then sprinkle over the Robertsons Braai & Grill All-In-One and Robertsons Origanum. Set aside until you grill them.
3. Now make the slaw. In a bowl, mix together the cabbage, olive oil and lemon juice and set aside.
4. Halve the avocados, discard the pips and skins, and scoop the flesh into a bowl. Add the lemon juice and Robertsons Black Pepper, to taste. Using a fork, mash the avo until you have a nice chunky guacamole. Set aside.
5. Preheat your grill to a medium heat.
6. Place the seasoned chicken breasts onto the grill and cook, turning often, until they are nicely coloured and done right through. Remove from the heat.
7. Slice the burger buns open. Spread mayonnaise on the base of each, followed by a layer of cabbage slaw. Place the grilled chicken on top, then top with a dollop of guacamole and finally slices of red onion.
8. Serve immediately.



Spicy Steak Baguette

WITH HOT MUSTARD & CARMELISED ONIONS

The ultimate steak sarmie featuring medium-rare strips of rump, golden onions, mustard, mayo and peppery rocket. With a fiery bite of chilli plus smoky paprika, garlic and cumin. Robertson's Braai & Grill Spicy BBQ is expertly blended to bring out all the gorgeous meaty flavours in steak and other cuts of beef.





Spicy Steak Baguette

WITH HOT MUSTARD & CAMELISED ONIONS

Ingredients

15ml (1 Tbsp) vegetable oil
15g (1 Tbsp) butter
2 onions, peeled and sliced
60ml (4 Tbsp) olive oil
400g beef rump steak
30ml (2 Tbsp) Robertsons Braai & Grill Spicy BBQ
2 half baguettes
45ml (3 Tbsp) mayonnaise
30ml (2 Tbsp) hot English mustard
1 tomato, sliced
a handful of rocket



Prep: 20 min | Cook: 30 min



Serves 2



Easy

Method

1. Put the oil and butter into a pan over a medium heat. Add the onions and sauté for two minutes, then turn down the heat and allow them to cook down and caramelize slowly – this will take about 12 minutes.
2. Preheat your grill to medium heat.
3. Drizzle the olive oil over the rump steak, then rub it all over with the Robertsons Braai & Grill Spicy BBQ.
4. Place the steak on the heated grill and caramelize it well on both sides. Reduce the heat and continue cooking it, turning often, until medium rare – this will take about 15 minutes.
5. Remove the steak from the grill, place on a plate, and allow it to rest for five minutes. Slice open the baguettes and spread with the mayonnaise and mustard. Top with the tomato slices and scatter over the caramelised onions. Lay the beef slices over the onions, and finish off with the rocket. Close the baguettes and serve immediately.