



Flammkuchen

These little flat breads can be roasted in the oven, but it's so much more fun to do it over the coals! Prepare a tray of toppings so everyone can help themselves and make their own flammkuchen.

Makes: 12 flammkuchen

Preparation time: 1 hour

Cooking time: 10 minutes per flammkuchen

- 10g instant yeast
- 250ml water
- 250ml milk
- 700g cake flour
- 60ml olive oil
- 5ml salt and sugar
- 2 egg yolks

TOPPING

- 250ml crème fraîche
- Parma ham
- rocket
- olives

1 Make the dough Place the yeast in a mixing bowl and add the water and milk. After about 5 minutes, add the flour, oil, salt, sugar and egg yolks. **TIP** Don't add the salt directly to the yeast as it slows down fermentation. Knead the dough for about 7-10 minutes. If it's a bit sticky, add some more flour as needed. Place the dough in a bowl that has been prepared with oil and allow it to rise in a warm spot for about 40 minutes.

Psst! You can buy ready-made dough if you don't have a lot of time or you can use flour tortillas as a base.

2 Test the coals – if your hand can withstand the heat for about 5 seconds, it's just about right. Divide the dough into 12 equal-sized pieces and roll each one

out into an oval shape. Sprinkle a surface with some flour if the dough is sticking to it.

3 Braai two or three bases at a time. Place the dough on the grill of the kettle braai and close the lid. Turn over after 2-3 minutes, spread with some crème fraîche and top with a strip of ham and a few olives. Close the lid and braai for another 3-5 minutes to brown the other side. Check regularly to see that they're not burning. Lift the lid and remove the flammkuchen from the grill. Garnish with rocket and cut into slices.

TIP This dish can also be made in a pizza oven. Replace the Parma ham with your favourite smoky ham or crispy fried bacon. If you prefer a lighter savoury taste sensation, experiment with roasted veggies, anchovies and tomato. >>



All that glitters

Decor stylist Julie Kenney celebrates in style with an on-trend palette of soft pinks and shimmering golds

My family's Christmas is a relaxed affair celebrated outside in the summer sun and is always very untraditional! I love choosing a theme or colour combo and then finding items around the home that will complement that look and feel. I'm smitten with pastels at the moment, so I went with a pretty pink scheme and then added touches of gold to introduce a festive feel.

"The most important part of setting a table is having fun and making your guests feel at home. Mixing and matching crockery and glasses will create a laid-back feel; then add a few unique touches like handmade place cards and beautifully decorated plates to make your guests feel special. Get creative with your centrepieces and include things like a stack of wrapped boxes or glittered vases and champagne bottles along with simple arrangements of fresh flowers. Instead of a traditional table runner, scatter flowers along the table or lay out an ornate garland." ▷

THIS PAGE, CLOCKWISE FROM ABOVE: ● Use delicate gold stickers to embellish your crockery and make your own place cards by using glitter to mark out the initials of your guests on pretty tags. Plates and tags from Mr Price Home. Scalloped cup and saucer from @home. Plastic cutlery from In Good Company. ● Julie Kenney. ● A vintage tray will add glamour to your drinks table. For a playful touch, include some trendy paper straws and wrap glittery paper around your bottles of wine and bubbly. Tray from Smileys at Home. Largo flute glasses from @home. Straws from In Good Company. ● Tord Boontje gold garland from Imagenius. Glasses from Woolworths.



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*Mushroom and
potato salad*
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Glazed pork roast

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