

ATLAS SWIFT & EARTH TO PLATE | JANUARY 2024  
| BRAAI BROODJIES

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ATLAS SWIFT  
PREMIUM WINES



CORN + CHEESE BRAAI  
BROODJIES WITH TRUFFLE  
ONION JAM

Finding the ideal balance between flavour and texture featuring Atlas Swift wine and corn + cheese braai broodjies with truffle onion jam.

Atlas Swift Cape South Coast  
Chardonnay

The most memorable wine-and-food pairings are those that leave an external imprint on the palate and create memories.

An instance of a harmonious pairing is when the wine imparts a rich or smoky flavour to the dish, without the acidity of the wine diminishing the richness of the dish.

When combined with the truffle oil braai broodjie, the salinity of the Cape South Coast Chardonnay 2022 creates a smoky explosion and enduring memories.

The sweetness of the corn elevates the wine and enhances its sensory experience of opulence.

A delightfully salty, savoury, and oceanic holiday expression!

Artwork by  
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## INGREDIENTS

## METHOD

### Caramelize the onions:

In a large pan, set over medium heat, add coconut oil or ghee. Add onions (or charred if using) thyme, and salt. Cook over a low heat, stirring occasionally, until softened, about 10 minutes. Increase the heat and continue to cook and stir until they turn golden and deeply caramelized, approximately another 10 - 15 minutes, being careful not to burn them. Next, add balsamic vinegar, sweetener, truffle, liquid smoke, and pepper. Cook until the mixture thickens, becomes syrupy, and no more liquid separates from the onions. The Flavour should be a combo of salty, sweet, tangy, smoky, and earthy from the truffle and smoke. Remove from the heat and set aside to cool. Transfer to an airtight container and store in the fridge if not used immediately.

### Prepare the corn:

Start the fire early to generate hot coals for cooking. Once the coals are ready, place the corn directly on the hot coals, roasting until charred on all sides. Rotate corn every now and then. Remove and transfer to a board. Brush with garlic oil or ghee and set aside to cool. Slice the corn off the cob and place it in a bowl. Season with salt and pepper, and a squeeze of lemon, then fold in 1 - 2 tbsp of mayo. Begin with 1 tsp and add more if needed; the mayo helps bind the corn, keeping it slightly intact during assembly. Alternatively, cream cheese could be used instead of mayo if preferred. Mix everything to combine and set aside.

### To assemble:

Take 8 slices of bread and smear mayo on one side of each slice. On a clean board, place 4 slices, mayo side down. If desired, spread a thin layer of mustard, then add cheese, spoonfuls of corn mixture, and caramelised onions to each slice. Top with more cheese and cover with the remaining slices. Gently press the sandwich to ensure it holds together during cooking. Carefully transfer it to the braai grid, smear a layer of mayo over the top slices, secure the grid and position it over hot coals.

Braai until a toasty golden crust has formed on each side and the cheese is melted and oozy. Allow the 'broodjie' to rest for 5 min before slicing and devouring!



## CORN + CHEESE BRAAI BROODJIES WITH TRUFFLE ONION JAM

### NOTES

There's nothing better than crusty toasties cooked over an open fire on a summery day. These 'broodjies' are the epitome of a lekker braai day, a step above the average toasty, bringing a flavourful punch and good vibes weather served as a snack or a side dish.

Fire-roasted veggies develop complex flavours and deep smokiness as they cook, especially the corn in this recipe. For an optional extra touch, you could also experiment with par cooking the onions on the coals before caramelising for a rich, smoky onion jam. The onion jam can be made in advance and lasts for a few weeks in the fridge, making it really easy to assemble on braai day. It's also extremely versatile and can be used as a condiment in multiple recipes.

A unique twist is using smears of mayo to the outside of the sammies instead of butter. This contributes to the golden crust and enhances the tangy flavour, creating an irresistibly moreish experience. I've suggested a few options for dietary swaps. My preference is, of course plant based versions, but the choice is yours. Use mayo/ oils or ghee and cheeses of your choice to customize this toasty to its full potential!

### Ingredients

- 4 ears of corn
- 8 slices bread / sourdough
- Garlic - infused coconut oil or ghee ( melted )
- Mayo of choice (or cream cheese)
- Truffle oil
- Squeeze of lemon
- Salt + Pepper
- Cheese - your favourite melty version
- Dijon mustard ( optional )

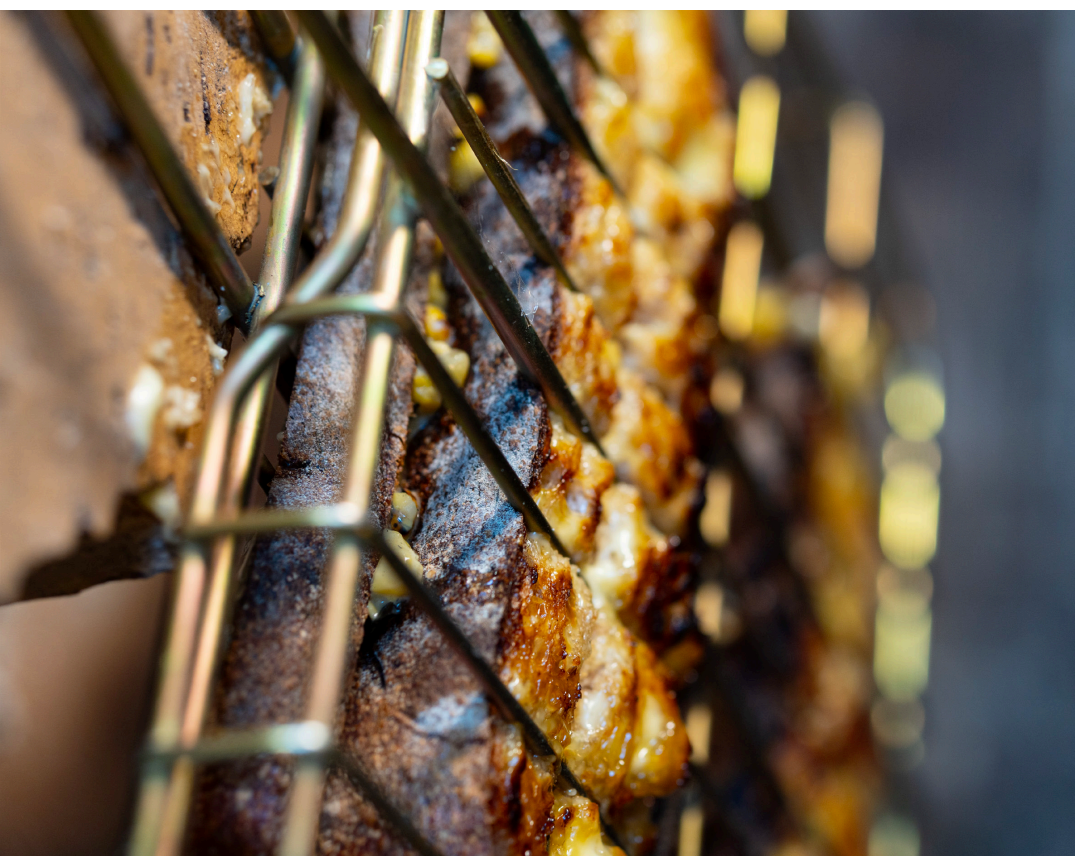
### For the onion jam

- 4 medium - large onions ( +-600g)
- 2 tbsp coconut oil / Ghee (or a combination of both)
- 1 tbsp chopped thyme
- 1 tsp truffle oil
- ½ - 1 tsp liquid smoke ( adjust to taste )
- 2 tbsp pure maple syrup or agave
- 3 tbsp balsamic vinegar
- 1 tsp salt
- ½ tsp cracked black pepper





Spread mayo on the outside of the bread to enhance the caramelisation.



Low heat, slow toast over wood fired coals.





## Cape South Coast Chardonnay

Originating from the Ouder-Duiwenhoksriver region situated about 50 minutes drive east of Witsand - only 8km from the ocean and 100m above sea level. The persistent coastal breezes help to temper the climate, while the common occurrence of fog during the growing season acts as a welcome natural air-conditioner.

The chalk and limestone-rich soil is high in sodium and potassium, lending an element of minerality to the wine, which ends with a saline, oyster-shell finish.

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