



**BALSAMIC ROASTED TOMATO BRAAIBROODJIE  
WITH FIOR DI LATTE AND BASIL WITH  
CAPE OF GOOD HOPE  
RIEBEEKSRIVIER SOUTHERN SLOPES**

*Recipes by Ilse van der Merwe*

With a little inspiration from Italy, everybody's favourite South African braaibroodjie gets a welcome upgrade. Using oven-roasted tomatoes, fresh mozzarella and wood fired sour dough loaf, these braaibroodjies packs a punch and looks delightful on a shared platter.

**INGREDIENTS**  
(serves 4)

30 ml olive oil, plus more  
6-8 medium-size ripe tomatoes, halved horizontally  
15 ml balsamic vinegar  
5 ml sugar  
salt & pepper, to taste  
8 slices good quality sour dough bread (or ciabatta)  
butter, for spreading  
2 x 125 g fior di latte cheese, sliced  
a handful fresh basil leaves

**METHOD**

Roast the tomatoes: preheat oven to 200 C. Drizzle a medium size baking tray with oil and spread it all over. Arrange the halved tomatoes cut-sides up on the tray, then drizzle with a little more oil as well as the vinegar. Sprinkle with sugar, salt & pepper, then roast for about 45-50 minutes until soft and charry. Remove from the oven and leave to cool.

Lay out the slices of bread and spread with butter on the insides (and outsides, if you prefer). Arrange slices of fior di latte on 4 of the slices, sprinkle with a little salt, then top with the roasted tomato. Cover with the other halves to form a closed sandwich, then braai over cooler coals until toasty on the outside. Remove from the heat and slip a few basil leaves into each sandwich (otherwise they wilt very quickly). Serve at once.

