

## Bourdain Braaibroodjies

## Serves 4

8 slices white bread

¼ cup softened butter

4 tsp dijon mustard

4 tsp mayonnaise or aioli

8 slices provolone cheese (you can also use mozzarella or cheddar)

1 large tomato, thinly sliced

½ large white onion, very thinly

salt and cracked black pepper to taste

200 g mortadella, thinly sliced Maldon salt to finish

Inspired by celebrity chef Anthony Bourdain's favourite sandwich, these braaibroodjies feature mortadella, provolone, mustard and mayo.

- Prepare a wood fire. You want to cook braaibroodjies over low heat, so you will need to wait until the coals have died right down.
- 2. Meanwhile, butter one side of each bread slice with the softened butter.
- 3. Lay the bread slices, buttered sides down, on a clean work surface. Spread half the slices with mustard and the other half with mayonnaise or aioli.
- 4. Place one slice of provolone on each of the mustard bread slices, then top with thin slices of tomato and some thinly sliced onion. Season liberally with salt and black pepper. Top with slices of mortadella, allowing them to hang over the edges slightly. Cover with the remaining slice of provolone and close each sandwich with a slice of mayo/aioli bread (mayo side down).
- 5. Place the sandwiches on your braai grid and cook slowly over evenly spread, low coals. Braai each side for about 3 minutes until the bread is toasted and the cheese is melted. Ensure both sides are evenly cooked.
- 6. Serve hot with a sprinkle of Maldon salt.