

# Mini Chocolate Braai Pies

1 x 400g pack frozen ready-rolled puff pastry, defrosted  
6 tsp chocolate spread (e.g. Nutella)  
36 mini marshmallows  
(or 6 regular-sized ones cut into 6)

1. Roll out the puff pastry on a cutting board and divide into 6 squares, each ±10 x 10cm. Spread a teaspoon of chocolate spread over half of each square, leaving a clear edge of 1cm. Scatter 6 mini marshmallows over the chocolate spread on each. Fold the uncovered pastry over the filling and press the sides together to prevent the filling from seeping out too much. Keep the pies as cold as possible and refrigerate if necessary.
2. Arrange the cold pies on a warm braai grid but leave the top uncovered so as not to puncture the puff pastry. Braai over medium-hot coals for 10 minutes in total, making sure the pastry is golden-brown underneath before turning the first time. Once turned, close the grid loosely and continue braaiing.

## DID YOU KNOW?

Trust South Africans to take classic puff pastry that can take up to five hours to make and whack it onto a braai. Just one example of how South Africans make Frenchie things better by bending the rules.

