



**Custom**  
CAMPER  
**Canopies**  
& TRAILERS

# Braai Paai

## A Campfire Culinary Masterpiece

### INGREDIENTS:

- 2 rolls of puff pastry
- 1 pack spinach
- Cooked chicken breasts  
(Smoked chicken breasts  
can also be used)
- 1 pack diced bacon
- 1 onion
- 1 red pepper
- 1 yellow pepper
- 1 pack mushrooms
- Feta cheese
- Cheddar cheese
- Chakalaka (the one with  
sweetcorn)
- Ina Paarman's Rosemary  
and Olive seasoning
- Pepper



# Braai Paai

## HOW TO MAKE:

- Thaw the puff pastry and roll it out on a cutting board. (Not too thin, or it will struggle to contain the filling)
- Braai the onion, pepper, bacon, and mushrooms together.
- Add Ina Paarman's Rosemary and Olive seasoning and pepper to taste.
- Place half of the raw spinach on the rolled-out pastry.
- Cut the chicken breasts into pieces and place them on the spinach.
- Spoon the cooled onion, bacon, and mushroom mixture over the chicken.
- Add a layer of Chakalaka (the one with sweetcorn).
- Sprinkle generously with cheese.
- Finish with the remaining half of the spinach.
- Place another layer of rolled-out pastry on top. Brush with an egg/milk mixture.
- Seal the edges, creating a parcel. Use a fork to press the edges together.
- Use a grill with a lid, preferably sprayed with non-stick spray. Build your layers directly on the grill grates.
- Braai over high heat for 15 minutes, turning frequently.
- Continue to braai until the pastry is a beautiful golden brown.

