

A top-down view of a wooden platter containing two large pieces of BBQ ribs and a thick slice of brisket. The meat is charred and glazed. A fresh green lettuce leaf is tucked behind the ribs. In the foreground, a corn cob with charred kernels is visible. The background shows more ribs and a wooden cutting board with herbs.

SOUS

Restaurant Runder
BBQ Braai

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Menu

Slow Cooked Spareribs

Pastrami

Smoked Pork Belly

Apple Wood Chicken Skewers

Runder South African Biltong

Boerewors

Homemade BBQ Sauce

SOUS



Fire, Smoke, & Fresh Air

A braai feast is carefully prepared with natural elements such as fire, smoke, and fresh air. Unfortunately, these processes require a lot of skill, equipment, and experience and would be impossible for most home cooks to replicate. That's why we did it for you. Treat yourself to a piece of Beef Biltong (F) based on a traditional South African recipe.

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with the 'Endless Summer' playlist

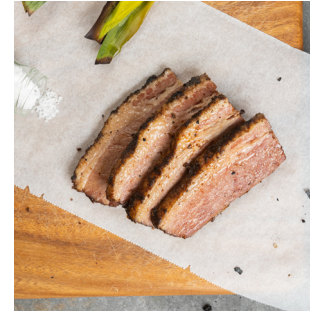


Instructions

Heating Time: 30 mins • Cook ware: grill and 6 plates



1. Place the Slow Cooked Spareribs (B) and Smoked Pork Belly (G) over medium heat for 10-15 minutes. Turn regularly to cook evenly. Smear the spareribs with the Homemade BBQ Sauce (E) when turning. Please note: the times mentioned are suggestions. If the meat is ready earlier or has to last longer, it can be because of the BBQ, and that is no problem.



2. After 5 minutes, put the Pastrami (D) on the fire for 10 minutes. Each pastrami has been pickled overnight in an aromatic mix of brine and spices. It is then marinated in a BBQ rub and smoked slowly for 15 hours. – Go to step 3 after 5 minutes of cooking the pastrami.



3. After grilling the pastrami for 5 minutes, add the Boerewors (A), a classic South African sausage and Apple Wood Chicken Skewers (C). Grill both of these for 5 to 6 minutes. Grill the boerewors for 2 to 3 minutes on both sides, turning the chicken skewers regularly.



4. Everything can now be served. Be sure to bring the homemade barbeque sauce to the dining table. This one is delicious with any cut of meat. The Boerewors (A) is also delicious on a sandwich.



Product and Allergen

A

Product: Boerewors
Allergen: Mustard

B

Product: Slow Cooked
Spareribs
Allergen: Free from allergies

C

Product: Apple Wood Chicken
Skewers
Allergen: Free from allergies

D

Product: Pastrami
Allergen: Mustard

E

Product: Homemade BBQ
Sauce
Allergen: Free from allergies

F

Product: Runder South African
Biltong
Allergen: Mustard, may contain
traces of Nuts and Gluten

G

Product: Smoked Pork Belly
Allergen: Mustard



About Runder

*As they say in South Africa:
“Eat Tastily”*

Wesley and Kyle are a symphonic clash of two young entrepreneurial visionaries rapidly putting traditional South African cuisine on the map in the Netherlands. Based in Amsterdam, this South African and Dutch duo, work with local Dutch products and are a creative powerhouse for producing traditional biltong and other cured meats for the outdoor braai and barbecue environment.



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