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Biltong Pot Brood (Bread)

50 ml melted margarine
500 ml lukewarm water
1 kg cake flour
300 g finely carved beef biltong
10 g instant yeast
10 ml salt

Mix the melted margarine and lukewarm water. Combine all the dry ingredients and biltong. Add the margarine mixture and knead until the dough is smooth and elastic. Leave for about 10 minutes. Punch down and place the dough in a greased, flat-bottomed cast-iron pot. Leave in a warm place to rise until double in bulk. Place the pot on a grill over medium coals and place a few coals on top of the lid of the pot. Bake for about 1 hour or until the bread is done. Serve with the rump steak and konfyt.