

# Braai Africa! with Kobus Botha

An African Open Fire Cooking Adventure

10 x 60'

## LOGLINE:

Take a primordial adventure through Africa with world renowned open fire chef and Renaissance (sometimes Cave) Man, Kobus Botha as he explores open-fire cooking cultures across the countries of Southern Africa; camping and cooking with locals, foraging for indigenous ingredients, bringing it altogether with his unique sense of humour, his masterful art of braai-ing and a home-grown, down-to-earth understanding of food. (\*Braai is the South African barbecue, more than cooking food, it is a way of life - warm shared moments around a fire)

## SYNOPSIS:

Taking a road less frequently travelled on international television, Braai Africa with Kobus Botha is a reality adventure cooking travelogue that explores African open fire cuisine. Charismatic South African film maker, expert open fire chef and adventurer, Kobus Botha is at his happiest when he can forage wild food, hunt seafood, discover ways to cook them with an open fire and share the experience with people. He was chosen from all the star chefs in France to do the welcoming dinner for the 2024 Olympic Committee in the historic Montmartre Museum garden. With three cook books and three successful restaurants in France under his belt, Kobus currently enchants crowds of up to 5,000 people or small groups of sophisticated elites with his food. With his self-designed, spectacular mobile braais and unique cooking method, focusing on technique and experience rather than spices and sauces, Kobus uses open fire cooking to bring people together. "Braai is the jazz of cuisine - I want to discover the tunes of Africa and share the pleasure."

In Braai Africa Kobus will travel across the vast southern tip of Africa, camping in local communities to learn about their traditional open fire cooking culture. Teaming up with a food lover or cook from the area, Kobus will take us into the

world of ancient and current African styles and flavours over an open fire. He will forage for indigenous ingredients to

braai, camping in nature and using it as a resource on the journey; the open fire always the center of sharing an endless supply of funny, fascinating, somewhat tall tales. From the red desert dunes at Sossusvlei to the fires of the Katutura township market in Namibia, spearfishing in lake Malawi, finding dessert truffles in the Kalahari through the rich landscapes of Mozambique and Zambia, each episode will feature an African open fire menu cooked with the locals using the cooking practices of that area, then, inspired by this and drawing on the unique landscape, Kobus's interpretation of the dish as he camps out under the open skies of Southern Africa with the same locals evaluating him.

GENRE:	REALITY / COOKING SHOW / ADVENTURE / TRAVELOGUE
DURATION:	10 x 1HRS
SERIES LANGUAGE:	ENGLISH
PRODUCERS:	DAN JAWITZ, JOEL PHIRI & TSHEPISO SELLO
DIRECTOR:	TBC
BUDGET:	TBC
PROJECT STATUS:	IN DEVELOPMENT / PILOT READY Q1 2019

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