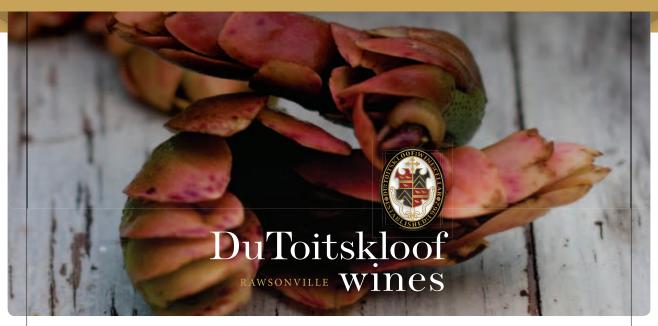
WATERBLOMMETJIE BREDIE DU TOITSKLOOF TEAM



INGREDIENTS

- 3 kg mutton in large chunks
- 1 chopped onion
- 12 small onions
- · 4 cloves of garlic
- 15 small potatoes
- · 4 cups chicken stock
- 2 cups Du Toitskloof Chardonnay
- 3 kg waterblommetjies
- 1 cup soy sauce
- · Freshly ground black pepper to taste
- A bunch of wild sorrel or lemon juice to taste

METHOD

- Brown the meat in its own fat or use a bit of oil.
 Remove and brown the small onions until brown and keep aside.
- Braise the chopped onion and garlic and add the meat, wine and stock and place the waterblommetjies and small potatoes on top
- · Place the lid on and simmer for about an hour
- Add the rest of the ingredients and simmer for a further 20 minutes
- Serve with crushed wheat, rice, beetroot salad and baked quince