



WINE AND OLIVE ESTATE

BRAAIED POTATO HALVES

RECIPE 20/98

What you will need:

4 potatoes (or one per person)

Morgenster Extra Virgin Olive Oil

Freshly ground salt and pepper

Dried mixed herbs

How to prepare:

Wash the potatoes and boil in their jackets until just tender – you should just be able to get a sharp knife through the centre – be careful not to overcook, or it will be difficult to braai them (if you cook them too much, I'd suggest proceeding with potato salad instead).

Drain the water and leave to cool

Split each potato in half lengthwise

Score each half with a sharp knife to allow all that gorgeous olive oil to soak in (or prick thoroughly with a fork), taking care not to go through the skins

Arrange on a plate, pour over some olive oil, rubbing it into the skins

On the cut side, grind over the seasonings, sprinkle with herbs, then turn the potatoes cut side down to soak in the oil



About 20 to 30 minutes before the chicken is done, place the potatoes on the grid over hot coals, starting with skin side down, and then turning them regularly.

Serves perfectly with chicken and gravy and a big green salad!



FLOS*
OLEI
2014

MORGENSTER
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE