



POTATO SALAD

ROASTED

Ingredients:

- 1 kg firm potatoes
- 6 spring onions
- 1 tbsp Dijon mustard
- 100 gr sour cream
- 100 gr mayonnaise
- 1 lemon
- 4 sprigs of parsley
- 3 sprigs of mint
- 2 sprigs of basil
- 1/2 clove of garlic
- 2 tbsp shaved almonds

Supplies:

- Kamado
- BBQ skewers
- pro set

PREP TIME

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 150°C. For this recipe we will work with direct heat, place the pro set and on the top level place the grid. After this, let the Kamado heat up further to 200°C.

PREPARATION

First boil the potatoes until soft, in a pan of water.

Then insert the skewers into the potatoes and place them on the grill. Grill them for 10 minutes on direct heat. Do this until they are dark and nice and crispy on the outside, but not burnt. 5 minutes before your potatoes are done, put the spring onions on the grill and fry them until they start to turn black in places.

Carefully cut the hot potatoes in half or into quarters, depending on their size, and put them in a large bowl. Slice the spring onions too and add them to the bowl.

Kamado set up:

Direct heat

Then spoon in the mustard, sour cream and mayonnaise. Grate half the lemon and add it with half the juice and stir well. Next, finely chop the herbs and garlic and stir them into the potato salad.

Finish the potato salad with the almond shavings.