

Braised potatoes with Cheddar cheese

Informations

People : 4

Preparation : 10 min.

Cooking time : 70 min.



Ingredients

- 4 washed, unpeeled potatoes
- 1 knob butter
- 50 g cheddar cheese
- Chutney of your choice (optional)

Preparation steps

1. Cut four squares of aluminium foil, large enough to wrap a potato.
2. Wrap the potatoes and place them in the embers of the barbecue for one hour.
3. Remove the potatoes and open the foil.
4. Make an opening in the top of the potatoes and fill with a knob of butter.
5. Add 50 g grated cheddar (optional: add a little chutney on top).
6. Wrap tightly in aluminium foil and return to the coals for a further 10 minutes, or until the cheese melts.
7. For an extra treat, grate a little cheddar cheese over the still-warm potatoes before serving

