

Barbecue Roasted Potatoes with Truffle Ortolan



Informations

People : 4

Preparation : 20 min.

Cooking time : 50 min.

Ingredients

- 2 Ortolans with truffle
- 4 large potatoes
- 2 cl of olive oil
- Fleur de sel salt
- Freshly ground pepper

Preparation steps

1. Preheat the barbecue to 230°C.
2. Wash the potatoes and make widthwise slits across each one.



3. Place them in a heat-proof dish and brush them with olive oil. Season with a turn of the pepper mill and Fleur de sel salt.
4. Place under the barbecue lid and cook for 45 minutes.
5. Remove the potatoes from the barbecue.
6. Before serving cut thin slices of Truffle Ortolan and place on the potatoes.
7. Place everything under the barbecue lid again for 5 to 6 minutes.
8. Serve hot and melting, accompanied by a salad or as a side to meat or fish.