

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

