



*Medley of Char grilled potato blessed
in a salad with a lime kelp and
manuka honey dressing*

Serves 6

Ingredients

1.5kg mixed variety of Maori potatoes (Karuparera, Raupi, Tutaekuri (Urenika), Moe Moe, Te Maori, Huakaroro. Scrubbed and pre cooked (Blanched until just cooked)
100ml Olive oil
Sea salt and cracked black pepper
2 Tspn Lime kelp
50 ml Manuka Honey
50 ml Cider Vinegar
2 limes, 1 x Lime juiced and zested, 1 x in wedges.
Watercress sprigs

Method

Slice the pre cooked (blanched) potatoes into slices and quarters and rub with a little olive oil.
Heat a char grill, barbeque grill or heat a griddle pan until hot. Place the potatoes on the grill and colour and mark with the grill. Remove from heat once ready and place on flat trays to cool.
In a suitable sized bowl add the lime kelp, manuka honey, cider vinegar, lime zest and juice and the olive oil. Whisk together. Adjust seasoning accordingly.

In a large bowl or platter arrange the potatoes. Dress the salad with the dressing. Sprinkle with a little cracked black pepper and neatly arrange sprigs of watercress and lime wedges to garnish.

Great with a BBQ or with a roasted pork dish - if serving with roast pork lightly heat the salad in the microwave. Devine.