



Raupī and Huakaroro potato layered with a Beaugard sweet potato, rocket and smoked chicken.

Serves 6

Ingredients

500gm Raupī Potato
500 gm Huakaroro Potato
250 gm Beaugard sweet potato
Good Handful of rocket leaves
200 gm smoked chicken - shredded
200 ml Chicken stock - good flavoured stock (can be made with chicken bouillon)
Olive oil
50 gm melted butter
Salt and pepper

Method

Scrub well the Raupī and Huakaroro potatoes with a scourer to remove most of the skin and to clean off any excess soil.
Slice in medium slices. Peel the sweet potato and slice lengthways.
In a lightly buttered and oiled baking dish place the sliced potatoes and the sweet potato in layers with the rocket and the smoked chicken.
To the chicken stock add a little seasoning and pour over the potatoes.
Bake in a medium hot oven (200c) for about 15 - 20 minutes.
Serve with a crisp green salad with a good aioli. Great served cold also with vinaigrette for a summer lunch or at a picnic at the beach.