

Ginger Patats

INGREDIENTS

6	Medium sized Patats; parboiled	Handful of Roasted Macadamias;
150g	Butter	roughly crushed
3	Tablespoons Honey	Salt & pepper
2	Oranges;	Fresh thyme
	(halved Zest of two oranges)	Candied ginger pieces

METHOD

1. Slice the Papats in large chunks / wedges
2. Top with butter, honey, fresh thyme, salt and pepper
3. Squeeze over juice of oranges, add zest
4. Bake in a preheated oven, 180'C, for 20-30min
5. Top with candied ginger.
6. Enjoy with Oom Pieter's snoek!