Less than 45 minutes Serves 12 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

- 750g baby potatoes, boiled and drained
- 2 Tbsp (30ml) oil
- 200g diced bacon
- 2 Tbsp (30ml) cake flour
- 1 cup (250ml) milk
- Salt and milled pepper
- 1 cup (120g) grated cheddar
- $\frac{1}{2}$ packet spring onions, chopped + extra for serving
- 1/2 cup (125ml) double cream plain yoghurt
- Handful rocket

Method

- 1. Halve potatoes and carefully scoop flesh into a bowl, reserving shells.
- 2. Drizzle shells with half the oil and cook over medium coals until crispy.
- 3. Heat remaining oil in a pan and fry bacon for 3-5 minutes, or until crispy.
- 4. Remove half the bacon and set aside.
- 5. Add flour to remaining bacon and cook for a minute.
- 6. Whisk in milk and cook for 5 minutes, or until the sauce thickens.
- 7. Season and add half the cheese and half the spring onions. Remove from heat.
- 8. Stir potato flesh through sauce.
- 9. Spoon sauce mixture into potato shells and sprinkle with remaining cheese.
- 10. Wrap potatoes lightly in foil and return to the coals until cheese is melted, braaiing for about 8-10 minutes.
- 11. Combine yoghurt and the remaining spring onion.
- 12. Serve potatoes topped with reserved bacon and extra spring onion, with yoghurt dip on

the side.

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