

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
- ½ packet spring onions, chopped + extra for serving
- ½ 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.

[Browse more braai mains and sides recipes here.](#)