

Less than 30 minutes

Serves 6

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Ingredients:

- $\frac{2}{3}$ cup (160g) butter + extra for serving
- 1 clove garlic, crushed
- 4 tsp (20ml) smoked paprika
- Handful fresh parsley, chopped
- 6 medium potatoes, parboiled
- $\frac{1}{2}$ coil (about 100g) chorizo sausage
- Salt and milled pepper

Method

For easy and quick cutting, place potatoes in a ladle, deep spoon or between two thick cutting boards. This will prevent your knife from gliding all the way through the potato.

1. Soften butter and stir in crushed garlic, smoked paprika and parsley.
2. Cut potatoes hasselback-style (scoring the potato deeply at 2mm intervals), and place each in their own piece of foil.
3. Thinly slice chorizo and place slices into incisions (optional).
4. Spread butter over potatoes and between cavities.
5. Season and wrap parcels.
6. Place directly onto medium coals and cook for 15-20 minutes until soft, turning regularly. Alternatively, bake potatoes in the oven at 180°C.
7. Serve warm with extra butter, if you like.