

1 hour

Serves 4-6

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Ingredients:

Sauce:

- ½ cup (80g) blue cheese
- ½ cup (125ml) plain double cream yoghurt
- ¼ cup (60ml) tangy mayonnaise
- Salt and milled pepper

Dippers:

- 1 packet (1kg) baby or medium potatoes
- 1 packet (200g) streaky bacon, halved lengthways (optional)
- 1 cup (80g) finely grated parmesan
- 10 fresh sage leaves
- 3 Tbsp (45ml) olive oil
- Salt and milled pepper

Method:

1. Preheat oven to 200°C.
2. Blitz sauce ingredients together and set aside.
3. Bring a pot of salted water to the boil and par-cook potatoes for 13-18 minutes.
4. Drain and cool in cold water for 5-10 minutes.
5. Place potatoes on a baking tray and press down with the back of a spoon or mug to 'smash'.
6. Wrap with bacon, if using.
7. Sprinkle with parmesan and scatter with sage leaves.
8. Drizzle with oil and season.
9. Bake for 15-20 minutes or until golden.
10. Serve dippers immediately with sauce on the side.