

Red Skin Jerk Potato Wedges



Ingredients

**60g Verstegen World
Grill Jamaican Jerk
PURE**

1kg red skin potatoes
fresh green chillies

**Verstegen Yoghurt &
Garlic Sauce**

Method

Cut the red skin potatoes into equal wedges and place on a baking tray.

Combi steam in the Rational at 60% steam at 180°C for approx. 15 minutes, turning occasionally.

Chill down immediately.

Coat with **World Grill Jamaican Jerk**, serve into smooth wall foil trays and garnish with chopped fresh green chillies.

Combine with a small pot of **Verstegen Yoghurt and Garlic Sauce** for dipping.

Verstegen adds that extra something.

