

## Mediterranean Potatoes



### Ingredients

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|--------------------------------------|---|
| 4 long potatoes, washed and dried    | 4 large tomatoes, thinly sliced               |
| 1/2 cup extra virgin olive oil       | 2 large fresh mozzarella balls, thinly sliced |
| 2 cloves garlic, crushed             | 1 tbsp balsamic vinegar                       |
| 2 tbsp basil pesto                   | 2 tbsp freshly grated Parmesan cheese         |
| 1 tsp chilli flakes (or to taste)    | Fresh basil leaves to garnish                 |
| Salt and freshly ground black pepper |   |

### Directions

Step 1 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light burners on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray in place.

Step 2 – Slice the potatoes at 5mm intervals, taking care not to slice all of the way through, so that the whole potato stays connected.

Step 3 – In a small bowl, mix together the olive oil, garlic, basil pesto and chilli flakes (if using). Coat the potatoes with the mixture, making sure that the mixture gets in between the potato slices. Season the potatoes with salt and pepper.

Step 4 – Place the potatoes into the BBQ and cook over indirect heat for around half an hour. Remove from the BBQ and baste the potatoes liberally with the remaining oil mixture, then return to the BBQ and cook for a further 20 minutes or so, or until the potatoes are cooked through.

Step 5 – Remove the potatoes from the BBQ, then place pieces of tomato and mozzarella alternately into every second opened slice of potato. Return the potatoes to the BBQ and bake for around 5 – 10 minutes, or until the mozzarella has begun to melt.

Step 6 – Remove the potatoes from the BBQ, drizzle with balsamic glaze, then garnish with grated Parmesan cheese and fresh basil leaves before serving.

