Smoked Potatoes with Ramsons Pesto



Ingredients

10

- 750 g potatoes
- 3 cevenne onion
- 10 slices of dark brown bread
- 500 g Bresc Ramsons Pesto
- 375 g crème fraiche
- 250 g lardons
- 250 g soft goat's cheese
- 125 g young spinach
- 2 dl olive oil
- 5 dessert spoons white wine vinegar
- 3 handful chopped chives
- 3 carton watercress
- salt and pepper

Used bresc products

Bresc Bärlauch pesto 450g

Preparation method

Light the barbecue. Cut the onion – leaving the skin on it – in half and grill well on the cut side. Allow to cook on the other side. Cook the potatoes in their jackets in aluminium foil on the barbecue. Spread a little oil on the slices of bread and grill them on both sides; season with salt and pepper. Remove the onions and potatoes from the barbecue when they are cooked through. Add smoke wood to the barbecue. Remove the potatoes from the foil and smoke them for about 10 minutes on the barbecue. Peel the potatoes and onions. Loosen the onion and chop the potatoes into large chunks, then season with a little olive oil, wine vinegar, chives, salt and pepper. Fry the lardons in a frying pan and allow to cool, then add the crème fraiche and ramsons pesto. Spread the goat cheese and ramsons pesto on the toast and garnish with the watercress. Combine all the ingredients to make the salad and dress it with the lardons and a little ramsons pesto.