



SHEDDER'S COOKBOOK

How often does your other (better) half complain that you don't support her by doing some of the cooking? Let's hope not too often.

This is a recipe that Tom Wolf has found easy to make and delicious. We are reminded that you don't have to be a great cook (you heard about the army joke when the sergeant asked "Who called the cook a bastard? ...") but it is good to tempt fate at times and to prove victorious. This is one of Tom's favourite recipes.

HUNGARIAN LAYERED POTATO BAKE (RAKOTT KRUMPLI) - Serves 4

(Can be made vegetarian by leaving out the sausage and all meats)

Ingredients (check list):

- 1/2 kg Desiree potatoes (peeled)
- 6 eggs (hard boiled and peeled)
- 2 chorizo (sliced and quartered)
- 1 tub (300g) sour cream
- 1 tblsp salt
- butter/margarine (to grease the baking dish)
- pepper to taste (after serving)



Instructions:

1. Cook the peeled potatoes in salty water until just about soft, remove from stove, and drain.
2. Slice the potatoes thick (about 10mm)
3. Grease a medium size ovenproof ceramic or glass dish (bottom and all sides)
4. Lay 1 layer of sliced potatoes across the bottom of the dish, spoon about one quarter of the sour cream to cover the potatoes
5. Slice 2 eggs fine and layer on top of potatoes
6. Sprinkle about one third of chorizo onto the layered potatoes and eggs
7. Repeat, lay another layer of sliced potatoes across the top, spoon another quarter of the sour cream to cover
8. Slice 2 more eggs fine and layer on top of potatoes
9. Sprinkle another one third of chorizo onto the layered potatoes and eggs
10. Repeat again, lay another layer of sliced potatoes across the top, spoon another quarter of the sour cream to cover
11. Slice the last 2 eggs fine and layer on top of potatoes
12. Sprinkle the last one third of chorizo onto the layered potatoes and eggs
13. Lay the final layer of sliced potatoes across the top, spoon balance of the sour cream to cover the entire dish

Method:

- 1 pre-heat oven to 200C (180C fan-forced)
- 2 Cover the dish with foil
- 3 Place on middle shelf of the oven and cook for 35-40 minutes
- 4 Take out of the oven, remove foil cover and place under the griller until crispy on top
- 5 Serve hot

This dish can be re-heated (and it probably tastes better the second night!)

Bon Appétit!

If you have a favourite recipe that you have actually made and would want to share with your mates, why don't you send it to us.