



# BRUNEDE KARTOFLER

## INGREDIENTS

- 1 kg Crookwell new potatoes
- 100 g sugar
- 1 tablespoon
- Yellow Box honey
- 50 g butter
- Rock salt

## DIRECTIONS

- 1. Wash the potatoes, then simmer them in some lightly salted water until just tender. This shouldn't take more than around 10 minutes. Put the potatoes in the colander to drain and cool. Now gently remove the skins by scraping with the paring knife, and rinse the peeled potatoes with cold water. Set to one side..*
- 2. In your frying pan, add the sugar and cook on medium to high heat until the sugar has liquified and started to darken. Do not stir it until this happens and of course, keep an eye on it. You may need to adjust the heat up or down. If it gets too hot, the sugar will burn and taste bitter.*
- 3. When the sugar has melted, add tablespoon of honey, then the butter and mix thoroughly to make a thick, creamy, frothy caramel. Then put the potatoes in and gently cook them in the caramel mix, turning regularly and ensuring they are thoroughly coated and golden brown. This will take around another five to six minutes only.*

