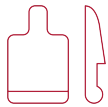




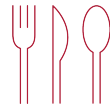
Potato Bake



PREPARATION TIME: 10
MINUTES



COOKING TIME: 35 MINUTES



SERVES: 6

Ingredients

1 kg red-skinned, predominantly waxy potatoes
2 eggplants, approx. 700 g
3 onions
1 clove garlic
4 tbsp olive oil
2 tbsp raisins
1 tbsp honey
¼ tsp cumin
20 g ras el hanout
Salt
½ bunch flat-leaf parsley
3 sprigs peppermint

Method

Peel the potatoes and cut into small cubes. Wash the eggplants, halve and cut into half-moons.

Peel the onions and the clove of garlic and chop finely. Place all chopped ingredients into a bowl. Add the olive oil, raisins, honey, cumin and ras el hanout. Season to taste with salt.

Line the universal pan with greaseproof paper, distribute the potato mixture on it and cook on CircoTherm, 190 °C, Added steam, high for 30-35 minutes.

Rinse the parsley and peppermint, shake dry and chop coarsely. Sprinkle the herbs over the cooked potato bake.

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For other popular potato recipes and more tips visit:

- [How to make baked potato chips](#)
- [How to make crispy potatoes](#)
- [How to make Dauphinoise potato](#)

Notes
