

## Grilled baby potatoes

**Serves 8-10 persons**

1-1½ kg baby potatoes (approx.)

Zest of 1 lemon

Thyme

Garlic

Salt and pepper

Grapeseed oil

Aluminium tray

### In the kitchen

- Wash the potatoes thoroughly.
- Mix the lemon zest, finely chopped thyme and garlic, and place in a bowl ready for putting on the potatoes later.

### At the grill

- Put a little oil in the aluminium tray and place over direct heat.
- When the oil is hot, carefully put the potatoes in the tray and fry until just golden.
- Then move the aluminium tray to indirect heat, add the lemon/thyme/garlic mixture to the potatoes and season with salt and pepper.
- Now cook the potatoes on indirect heat for approx. 35-45 minutes until tender. The cooking time will depend on how much the grill is opened and how hot it is.