DIRECT · EASY

Kamado-Roasted Potatoes with Cured Pork Fat and Dill

This dacha side dish moves to the kamado: accordion-cut potatoes with slices of cured Iberian tocino, 40-50 minutes in a parcel at 200 °C, a final crisping over direct heat, then dill, garlic and butter.



PREP	COOK	SERVINGS	TEMPERATURE
20 min	**60 min**	**4**	**200 °C**

Ingredients

- **4 ud** medium baking potatoes, long-shaped, 200-250 g each
- **4 ud** garlic cloves (2 sliced for inside, 2 grated for the finish)
- **40 g** butter
- **1 cdta** flaky sea salt, to serve
- **1 ud** young spring onion, in thin rings
- **120 g** cured Iberian tocino (pork back fat) in thin slices, or cured papada (pork jowl fat), in place of salo
- **20 g** fresh dill, chopped
- **2 cda** extra virgin olive oil
- **1 pizca** freshly ground black pepper
- **150 g** soured cream (smetana, A-ТОЗОН-0),

Method

1 LIGHT THE KAMADO

Fill the firebox of the BBQ-Toro Haiiro 32 to the brim with NaturBraza marabú charcoal and light it with two or three vegetable-wax firelighters in the centre, no liquids. Leave the lid open for about 10 minutes, until there are live coals, and set the grate in with no deflector. Close up with the bottom vent open two fingers' width and the top vent half open until the dome thermometer settles at about 200 °C: allow 25-30 minutes.

2 CUT THE ACCORDION

Wash and dry the potatoes, unpeeled. Rest each one between two chopsticks or two wooden spoons, which act as a stop, and cut slices 3-4 mm thick without cutting all the way through: a base of 1 cm is left to hold the potato together. If it rocks, trim a thin slice off the base so it sits flat. Work a tablespoon of olive oil in between the slices.

3 FILL

Cut the slices of cured Iberian tocino into pieces the width of the potato and push one into every second slit, without forcing: the accordion opens by itself in the heat. In the free slits, spread the two sliced garlic cloves. Add no salt, as the cured tocino already supplies it. Finish with freshly ground black pepper on top and the other tablespoon of oil.

4 WRAP

Cut four sheets of baking parchment and four of foil, about 30 cm each. Set each potato on the parchment, which is the only thing that touches the tocino, then wrap it in foil, closing the top with a double fold and leaving some air inside. The parchment keeps the salty fat off the hot metal; the foil holds in the steam that cooks the inside.

5 ROAST IN THE PARCEL

Open the dome with a burp: lift the lid about 5 cm, wait about 5 seconds and open it fully, wearing gloves. Place the four parcels on the grate with the Weber Precision tongs, fold facing up, and close. After 20-25 minutes, burp the lid again and rotate each parcel 180° on the grate without turning it over, fold always facing up, to spread the heat from the coals. In all, 40-50 minutes at 200 °C with the lid closed.

6 CHECK FOR DONENESS

Open the dome with a burp (about 5 cm, about 5 seconds, then fully, wearing gloves) and open one parcel with your face turned away, because the steam burns. Pierce the potato at its thickest part with a thin knife: it must go in without resistance down to the base. To confirm the centre, the DOQAUS thermometer reads in about 3 seconds; as a technique reference, a roast potato is done at around 95-99 °C. If it is short, close the parcel and give it 10 more minutes.

7 CRISP OVER DIRECT HEAT

Remove the foil and parchment with the tongs and put the potatoes on the grate, slices facing up. Leave the vents as they were, as the open lid has already livened the coals, and close it for 10-15 minutes, until the edges are golden and the tocino is crisp. If it is still at 200 °C after 5 minutes, open the bottom vent one finger to climb to 210-220 °C. If the fat sparks a flare-up, close the lid fully; never leave it ajar, and burp it before opening again.

8 FINISH AND SERVE

While they crisp, melt the butter indoors with the two grated garlic cloves and stir in half the dill. Burp the dome open and move the potatoes to a platter with the tongs, spoon the butter over the slices and add the flaky salt, the rest of the dill and the spring onion. Serve with the soured cream alongside and eat them within the next two hours.

Editor's tips

-

With small new potatoes the accordion is not worth it: halve them, put a slice of tocino between the two halves, close them in the parcel and start checking for doneness at 30 minutes.

- If any are left over, take off the foil before storing them and get them into the fridge within two hours. A roast potato left wrapped in foil at room temperature is the classic botulism case.
- The fat left in the bottom of the parcel carries all the flavour of the tocino and the garlic: pour it over the potatoes at the table instead of throwing it out with the paper.
- In a 46 cm kamado the grate has roughly double the area of a 32 cm one: double the quantities and leave a couple of centimetres between parcels so the heat can circulate.

Gear for this recipe

BBQ-Toro Haiiro 32 cm

A side dish for four does not call for a big kamado. The BBQ-Toro Haiiro 32 is a 32 cm ceramic mini kamado in which four parcels of medium potato fit with air around them, six at most if they are small. The ceramic holds the recipe's 200 °C with the lid closed, and the dome thermometer it comes with is enough to watch the hour of roasting. It has a lid thermometer and bamboo handles, which makes it easier to take out the parcels and move the potatoes to the grate to crisp. For a main course and a side dish at the same time it falls short: it is designed for one or two diners.

mikamado.es/en/kamados/bbq-toro-haiiro-32

NaturBraza marabu charcoal, pack of two 5 kg bags (10 kg)

The recipe asks for a good hour of steady direct fire at 200 °C and a final push to 210-220 °C to crisp. NaturBraza marabú charcoal comes in two 5 kg bags and, according to the product page, is marabú wood only, with no additives. Marabú is a very dense wood: its charcoal burns slowly, with a short flame, and leaves little ash, which matters in the small firebox of a mini kamado because ash soon blocks the air inlet. Because ash blocks the air inlet, rake it out before lighting and leave the dust at the bottom of the bag out of the firebox.

mikamado.es/en/accesorios/naturbraza-carbon-marabu-2x5kg

Weber Precision Tongs 46 cm (6760)

Here the tongs move foil parcels full of steam and hot fat, and then accordion potatoes that break if squeezed. The Weber Precision tongs measure 46 cm, so your hand stays well away from the coals when placing and turning parcels over direct heat. The fine serrated edge grips the fold of the foil without tearing it and lifts the potato by its base without splitting the slices, and the angled handle does not slip on tocino fat. They are solid stainless steel and dishwasher safe, which is welcome after a recipe that sheds this much fat.

mikamado.es/en/accesorios/weber-pinza-precision-46

DOQAUS instant-read thermometer, folding probe, 3-second read

In this recipe the knife gives the doneness, and the instant-read thermometer serves to confirm the centre of the thickest potato without leaving the parcel open longer than necessary. The DOQAUS is for confirming the centre of the thickest potato, going in vertically down to the base. As a technique reference, a roast potato is done at around 95-99 °C. The magnetic back will not stick to ceramic: hang it from the hook.

mikamado.es/en/accesorios/doqaus-termometro-instantaneo-plegable

Full recipe at: mikamado.es/en/recetas/patatas-brasa-tocino-eneldo-kamado

As an Amazon Associate, mikamado.es earns from qualifying purchases. At no extra cost to you.