POTATO WAFER

WITH TOMATO CHUTNEY

6–8

Råd iron, coarse-mesh sieve, campfire stand, Dutch oven
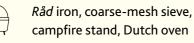
MAKES 6 PIECES

- 1 red bell pepper
- 1 star anise
- 2 tbsp. sherry vinegar
- 1 tbsp. muscovado sugar
- 3 tomatoes
- 6 firm potatoes the size of golf balls
- salt
- olive oil
- 1 handful of chervil and cicely

I use my råd *iron for this recipe, but a waffle or Italian-style* pizzelle *iron will do as well—the thinner the better.*

Light the fire and let it burn to embers. Scrape the embers to one side. Place your campfire stand over the embers and hang your Dutch oven from it.

Put the bell pepper into the embers and let it cook until it is black all over. Pull off the black skin and split the pepper. Scrape the kernels out and discard, along with the green stalk. Put the pepper in the Dutch oven with star anise, sherry vinegar, and muscovado sugar. Put a fresh piece of wood on the fire so that it produces more smoke.

Split the tomatoes and place them in a sieve with the cut side down. Place the sieve over the smoke for 10 minutes. Next, add the tomatoes to the other ingredients in your Dutch oven and let cook until all the liquid has evaporated. Add salt to taste.

Peel the potatoes and boil them in water with plenty of salt—use 1¾ (30 g) tbsp. per quart (or liter). The potatoes should be cooked a bit longer than if you were boiling potatoes to eat as they are, and slightly less than potatoes for mashing. Remove the potatoes from the water and let cool slightly.

Place the *råd* or waffle iron directly into the embers and heat it well for 5 minutes. Open the iron, add a tablespoon of oil, and distribute it well. Place potato on the lower surface, and press the iron together so that the potato is made completely flat. Some potato will be spilling out of the edges of the iron. Scrape this off with a knife. Put the iron back into the embers and flip it every minute. The potato should cook for about 5 minutes, or until golden and crispy. Repeat with the remaining boiled potatoes.

Serve the potato wafers with a bit of tomato chutney, chervil, and cicely leaves.