

Panchetta Stessa wrapped spicy potato rolls.

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 1 hour

Chef's Notes

This dish is very tasty served with freshly cooked vegetables as a main or can be cut into “coins” and used as part of a main or even as an appetiser.

Like all my recipes it is GLUTEN FREE but make sure to check the ingredients used to make the stessa.

You can use Prosciutto if you like instead of the Stessa.

Step 1: Preparing the potatoes

- 2 x large potatoes

Cut 2 large potatoes into chunks of roughly equal size. Use firm waxy fleshed varieties for best results.

Place into cold, lightly salted water in a suitable heavy based saucepan and bring to a boil.

Reduce the heat and simmer until the potatoes are well cooked and tender.

Remove the potatoes from the water and place into a large mixing bowl.

Mash thoroughly until all lumps are worked out.

Set aside to cool.

Step 2: Preparing the flavourings

- Half a large onion
- 8 Shitake mushrooms
- 3 cloves of garlic
- 1 x small piece of ginger
- 2 x spring onions
- 1 x sprig fresh rosemary
- Small quantity of Cilantro
- 2 tablespoons grapeseed oil

Finely dice the onion and garlic.

Place the grapeseed oil in a heavy based frypan.

Add the chopped onion and garlic and sweat till just translucent. Do not overcook.

There should be no caramelisation whatever.

Chop the Shitake mushrooms and add to the onion and garlic.

Finely grate the fresh Ginger and chop the spring onions coarsely at an angle white part plus a little of the green.

Remove the leaves from the Rosemary and chop roughly.

Roughly chop the Cilantro.

Add all of these ingredients to the onions and stirfry for a minute or so on low to medium heat just to combine the flavours.

Step 3: Finishing the dish

- 20 strips of hot Panchetta Stessa or Prosciutto
Thoroughly combine all of the ingredients with the potatoes except for the Stessa.
Take about 5 strips of Stessa and place side by side slightly overlapping each other.
Make a "sausage" about 25mm thick the same length as the width of the Stessa strips and place across the.
Roll the Stessa around the potato to completely encase it.
Continue until you have used up all the ingredients.
Place into a preheated oven for approximately twenty minutes at 200 deg C. or until the Stessa is golden brown.
When fully cooked serve hot with vegetables, etc.