

KOTA WITH A TWIST OF MASHED POTATOES



Author:

Serving: -

Cooking Time: -

Prep Time: -

INGREDIENTS

- **Ingredients: Mince**

- 500g Mince
- Half an onion (chopped)
- 1 sachet BBQ spice
- Half a cup of stock
- 1 tablespoon rich oxtail

- **Ingredients: Mash**

- 500g potatoes (peeled and cubed)
- 4 tablespoons of butter
- Salt for seasoning
- 1 litre of water
- Quarter bread for kota

INSTRUCTIONS

Method of Preparation: Mince

1. Add oil into your frying pan,
2. Fry onion, add mince and cook for 5 minutes
3. Add stock and cook for 2 minutes on a very high heat till stock reduces
4. Sprinkle rich oxtail in the mince and if it becomes thick add water to control consistency

Method of Preparation: Mash

1. Pour water into your pot
2. Add potatoes and boil till potatoes are soft,
3. Drain water,
4. Add butter, salt and mash everything

Method to layer the Kota

1. Cut a hole open on your quarter bread
2. Layer mash first in the open whole
3. Layer mince
4. Layer artchar
5. Close the filled whole with the same bread you had cut off

Tip: make your mash and mince as dry so your bread doesn't become soggy