

# WATERBLOMMETJIE BREDIE

## DU TOITSKLOOF TEAM



DuToitskloof  
RAWSONVILLE wines

### INGREDIENTS

- 3 kg mutton in large chunks
- 1 chopped onion
- 12 small onions
- 4 cloves of garlic
- 15 small potatoes
- 4 cups chicken stock
- 2 cups Du Toitskloof Chardonnay
- 3 kg *waterblommetjies*
- 1 cup soy sauce
- Freshly ground black pepper to taste
- A bunch of wild sorrel or lemon juice to taste

### METHOD

- Brown the meat in its own fat or use a bit of oil. Remove and brown the small onions until brown and keep aside.
- Braise the chopped onion and garlic and add the meat, wine and stock and place the *waterblommetjies* and small potatoes on top
- Place the lid on and simmer for about an hour
- Add the rest of the ingredients and simmer for a further 20 minutes
- Serve with crushed wheat, rice, beetroot salad and baked quince