

# ANDIJVIE STAMPPOT WITH SAUCE KRIOYO & VEGETARIAN SAUSAGE

## RECIPE BY MAUSKOVIC DANCE BAND

### INGREDIENTS

#### Andijvie Stampot:

- 1kg Starchy Potatoes
- 500g Andijvie (Endive)
- 200ml Full Fat Milk
- 75g Butter
- Salt & Pepper
- Pinch of Nutmeg

#### Sauce Krioyo:

- 2 Medium White Onions
- 2 Cloves Garlic
- 1 Red Capsicum
- 2 Tomatoes, Diced
- 1 Tbsp Tomato Puree
- 2 Tbsp Tomato Ketchup
- 1 Tbsp Ketjap Manis (Indonesian Sweet Soy Sauce)
- 1 Madame Jeanette Chili Pepper (to taste) ; Can be substituted with a yellow Adjuma pepper or a red chilli pepper
- 250ml Vegetable Stock
- Salt & Pepper to Taste
- 4 x Vegetarian Sausages
- Olive Oil
- Butter

**(SERVES 4 PEOPLE)**

### METHOD

1. Peel the potatoes and put them in a bowl with cold water so they don't lose their colour. Make sure all potatoes are the same size. Put them in a medium size stockpot with just enough water to cover them and cook the potatoes for 15-20mins with the lid on.
2. The cooking time depends on the size of the potatoes. As soon as a dinner knife can be inserted into a potato with minimal resistance, they're ready to go.
3. While cooking the potatoes, wash the Andijvie (endive) and cut it roughly.
4. For the sauce - chop the onions, garlic and paprika finely and heat it in a large wide skillet on medium heat. When the onion is soft, add the tomato puree and stir for 2 min, then add the tomato dices and the Madame Jeannette pepper. When the tomatoes are soft add the rest of the ingredients and let it simmer for another 10mins on low heat.
5. Bake the sausages in some olive oil and butter until ready.
6. Drain the potatoes and return them to the hot stockpot and place it back on the hot burner over low heat. Hold the stockpot handles with oven mitts, and gently shake the pan for about 1 minute to release some of the steam and moisture from the potatoes. Add the butter and half of the milk and mash the potatoes. Then add the Andijvie (endive) and mix it with a spatula. If the stampot is too dry, add more milk and mix well.
7. Add salt, pepper and nutmeg to taste.