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## WATERBLOMMETJIE POTJIE

This traditional South African potjie is a must. It's enough for 6 people and a # 3 pot is recommended.

### INGREDIENTS

1kg Waterblommetjies  
2.5ml Ground black pepper  
12 Pieces of sheep neck  
500g Baby carrots, peeled  
4 Medium-sized onions, diced  
15 Medium potatoes, quartered  
250ml Water  
500g Cauliflower  
6 Black pepper-corns  
500g Whole button mushrooms  
4 Bay leaves  
6 Baby marrow, sliced  
3 Whole 'kruienaeltjies'  
4 Tomatoes, cubed  
15ml Salt  
500g Mixed dried fruit, soaked in water for 1 hour  
15ml Aromat  
250ml Dry white wine  
10ml Dried parsley  
90ml Bisto in 125ml Water

### METHOD

Heat the pot and melt the butter. Then brown a few pieces of meat at a time and remove.  
Brown the onions until soft.  
Return the meat and add the water, pepper-corns, bay leaves and 'naeltjies' and 10ml of the salt.  
Cover with the lid and allow the pot to simmer for about 1 hour.  
Mix the aromat, parsley, pepper and the remaining salt and sprinkle in-between the layered vegetables (layer the veggies as they appear in the recipe).  
Place the dried fruit on top and allow the pot to simmer for about 1.5 hours.  
Sprinkle a little aromat over the pot, cover with the lid and allow to simmer for 30 minutes.  
Finally, add the wine and the bisto solution 30 minutes before the pot is served.