



Cheesy Jacket Potatoes



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 60-73
MINUTES



SERVES: 4

Ingredients

4 equally sized, floury potatoes, 200 g each

Filling

20 g butter 125 g grated Emmental or blue cheese Salt Pepper, freshly ground Nutmeg, freshly grated Parsley, chopped

Other alternative fillings include: 125g tuna, 1 tsp butter and chopped chives or 150g sour cream and a crushed garlic clove or 75g cooked, diced ham and 25g grated cheese.

Method

Wash and brush the potatoes, then pierce each one several times with a fork. Place onto the tray with the skin on, select $\underline{\text{CircoTherm}}^{\text{@}}$, 160 °C for 55-65 minutes. When using $\underline{\text{CircoTherm}}^{\text{@}}$, you can place the accessories on any level from 1 to 3.

Afterwards, halve the potatoes and carefully scoop out the potato from the skin. Mix the potato in a bowl with butter, cheese, seasonings and the parsley. Then put the mixture back into the potato skins.

Place back onto the baking tray, slide in at level 3 or 4 and select grill, large area, $290\,^{\circ}$ C/intensive for 5-8 minutes.

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For other popular potato recipes and more tips for cooking potatoes:

- Types of potatoes
- How to make crispy potatoes
- How to make baked potato chips

Notes

Tips for making jacket potatoes:

- Choose nice potatoes that are not relatively new for this dish.
- You're welcome to use a variety of cheeses of this recipe but we recommend Emmental or blue cheese.
- Leave the skin on the potato to ensure your jacket potato holds together.
- Serve this dish as part of a roast, or with grilled vegetables and a grain salad for a more vibrant meal.

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This recipe uses CircoTherm® and grill. We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size

and peeled, unless specified. All eggs are 55-60 g, unless specified.