

THE NEFF KITCHEN



For lovers of food and NEFF appliances.



Cheesy jacket potatoes

Serves: 4

Cooking time: 60-73 minutes

Prep time: 10 minutes

Function: CircoTherm®

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 CircoTherm®, 160 °C for 55-65 minutes. When using CircoTherm®, 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 °C/intensive for 5-8 minutes.

Try our other popular potato recipes and tips:

- [Types of potatoes](#)
- [How to make crispy potatoes](#)
- [How to make baked potato chips](#)

Notes

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.