COOKING PASSION SINCE 1877

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 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.

–

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.

–

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.

© NEFF Australia. For more delicious recipes visit theneffkitchen.com.au