



## Making baked potatoes with pesto, paprika or herb/garlic cheese and Henri Willig roasted tomato dip



### Ingredients

- 2 Baked potatoes with skin
- 2 jars Henri Willig Roasted Tomato
- 100 gram Henri Willig cheese of your choice ( Pesto, Paprika)
- 100 ml full-cream milk

Deliciously creamy and flavourful: puffy potatoes stuffed with Henri Willig Roasted Tomato foam and sprinkled with your favourite Henri Willig cheese. A simple, savoury dish you will love. Serve it with a pinch of creativity and a spoonful of Henri Willig Sweet Chili Mayonnaise for an irresistible flavour.

### Preparation

- 1: Wrap the potatoes in aluminium foil and roast in the oven at 200 degrees Celsius for 30 to 45 minutes until tender.
- 2: Halve them lengthwise and gently spoon them out.
- 3: Crumble the potato crumbs and mix with Henri Willig Roasted Tomato to make the foam.
- 4: Fill the hollowed-out potatoes with this mixture and top with some cheese.
- 5: Place the potatoes in an oven at 200 degrees Celsius for a few minutes so that the cheese melts.
- 6: Stir the milk with the other jar of Henri Willig Roasted Tomato and strain.
- 7: Using a frother or hand blender, froth the milk.
- 8: Remove the potatoes from the oven and present them on a plate and spoon a spoonful of Roasted Tomato foam on top.

## Getting started with baked potatoes with cheese of your choice

At Henri Willig, we believe in the power of simplicity and quality. Enjoy these puffed potatoes as a tasty lunch or a side dish with your dinner. Be surprised by the refined flavours of our products. Enjoy your meal!