



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!