



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

Preparation

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

Tip:

Use the Henri Willig Mayonnaise Sweet Chili to dip the bread in.