



Hasselback potato with red pepper cheese



Ingredients

- 4-6 potatoes
- salt and pepper
- grated red chili cheese (200 gr)
- chopped parsley (optional)

Bereidingswijze

This great potato and cheese dish was named after the Swedish restaurant Hasselbacken (Stockholm, 1748), where it was introduced. 6 June is Sweden's national holiday, but of course this dish can be served every day. So celebrate your day with a Hasselback potato with premium Henri Willig cheese. Delicious with grated Extra Old Sheep Cheese; young Sheep Rosemary & Thyme or Young Cow Herbs & Garlic will immediately add spice, and the young Cow Red Chili Chillies will give some more punch.

How to: preheat oven to 200°C. Line an oven plate with baking paper. Don't peel the potatoes, just rinse them thoroughly. Put every potato between 2 wooden stirring spoons or knives, then cut the potato in thin slices without cutting them all the way through. Place them on the baking plate, add some salt & peper. Put in oven for 30 minutes, take out and sprinkle with the grated Henri Willig cheese. Put back in the oven for a further 15 minutes. After that, sprinkle them with parsley (optional) and serve. Smaklig måltid!