



Puff with Henri Willig Pesto, Paprika or Herbs/Cnof garlic cheese and Henri Willig Roasted Tomato Dip



Ingredients

- 2 Roast potatoes with skin
- 2 jars Henri Willig Roasted Tomato
- 100 grams Henri Willig cheese of your choice (Buffalo, Pesto, Paprika)
- 100 ml whole milk

Bereidingswijze

Preparation:

Wrap the potatoes in aluminium foil and cook them in the oven at 200 degrees Celsius for 30 to 45 minutes. Cut them in half lengthwise and carefully spoon them out. Crumble the potato crumb and mix it with 1 jar of Henri Willig Roasted Tomato to make the froth. Fill the hollowed out potatoes with this mixture and put some cheese on top. 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 sieve it. Make the milk frothy with the help of a frother or hand blender. Take the potatoes out of 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.