



BAKED POTATO WITH SWEET PEPPER DIP



QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE BAKED POTATOES

4 Potatoes

3 tbsp Olive oil

Cumin

FOR THE SWEET PEPPER DIP

125 g QimiQ Classic, unchilled

60 ml Sunflower oil

1 tsp Tarragon mustard

0.5 Lemon(s), juice only

160 g Sweet peppadew, drained, chopped

Salt and pepper

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the baked potatoes: wash the potatoes and marinate with the olive oil and caraway seeds. Wrap into aluminium foil and bake in the preheated oven for approx. 30-40 minutes.
3. For the sweet pepper dip: blend the ingredients together with an immersion blender until smooth. Season to taste with salt and pepper.
4. Serve the baked potatoes with the sweet pepper dip.