



# DOUBLE STUFFED BAKED POTATO



## QimiQ BENEFITS

- Bake stable
- Firmer and more stable fillings
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 2308 G

**150 g** QimiQ Cream Base

**1700 g** Potatoes, jumbo

**25 g** Olive oil

**5 g** Cumin

**9 g** Sea salt

**4 g** Black pepper, ground

**150 g** Nueske`s Applewood Smoked Bacon, diced

**50 g** White BBQ sauce

**25 g** Spring onion(s)

**1 g** Ground nutmeg, ground

**6 g** Garlic, granulated

**175 g** Yellow Cheddar Cheese

**8 g** Spanish smoked hot paprika

## METHOD

1. Wash the potatoes and dry. Toss with the olive oil, caraway seeds, sea salt and black pepper. Assure all the potatoes have a good coating of the oil and seasoning.
2. Place on a baking sheet with a roasting rack and bake at 350° F until the potatoes are tender. Allow to cool.
3. Cook the bacon and drain. Set aside.
4. Split the potatoes in half and scoop out the potato out leaving a 1/8 of an inch attached to the peel. Place the shells on a rack and set aside. Mash the potato.
5. Mix the QimiQ Sauce Base, white BBQ sauce, green onions and nutmeg together well.
6. Grate the cheese and add some of it to the mixture. Keep some of the cheese for garnishing.
7. Fold the mixture into the mashed potato and mix well.
8. Pipe the potato mixture into the potato shells. Top with shredded cheese, spring onions and smoked paprika.
9. Bake at 175°C until golden brown and hot in the center.