



STUFFED POTATOES



QimiQ BENEFITS

- Quick and easy preparation
- Fillings remain moist for longer
- Full taste with less fat content



25



easy

INGREDIENTS FOR 4 PORTIONS

4 Large potatoes 200 g each

FOR THE FILLING

125 g QimiQ Classic, unchilled

250 g Sweet pepper(s), finely diced

2 tbsp Parsley, finely chopped

Salt and pepper

60 g Emmenthal cheese, grated

METHOD

1. Cook the potatoes in their skin, slice the top off and put to one side. Carefully hollow the potatoes with a spoon and mash the scooped out potato with a fork.
2. For the filling, whisk QimiQ Classic smooth. Add the diced peppers, potato and parsley and mix well. Season with salt and pepper.
3. Stuff the scooped out potato skin with the QimiQ mixture, sprinkle with the cheese and grill for approx. 3 minutes or until golden brown.
4. To decorate, replace the potato lid on the stuffed potato at an angle.