



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 Sauce Base

1700 g Potatoes, large

25 g Olive oil

5 g Caraway seeds

9 g Sea salt

4 g Black pepper, ground

150 g Nueske`s Applewood Smoked Bacon, diced

50 g White BBQ sauce

25 g Green onion(s)

1 g 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, green onions and smoked paprika.
9. Bake at 350° F until golden brown and hot in the center.