



# STUFFED POTATOES



## QimiQ BENEFITS

- Quick and simple 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, room temperature

**250 g** Bell 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.