

# Baked Potatoes with Curry Yoghurt Cream & Almonds

45–60 Min

## Ingredients 4 Portions

= Kotányi Produkte

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| 4 pcs. | Potatoes, large |
| 8 tbsp. | Cream cheese |
| 6 tbsp. | Natural yoghurt |
| 4 tbsp. | Almonds, chopped |
| 2 tbsp. | Coriander, freshly chopped |
| 3 tbsp. | Curry Madras |
| 1 pinch | Chili Hot |
| 1 pinch | Sea Salt, Coarse |

## Preparation

1. Individually wrap the potatoes in aluminum foil and place directly on the embers or the grill. After around 40-45 minutes, prick them with a fork to see if they are soft.
2. Mix the cream cheese with the yoghurt, the Kotányi Curry mixture, chili and salt.
3. Remove the potatoes from the grill and cut them lengthwise with a knife. Widen the gap a bit to make it easier to fill with the curry cream.
4. Before serving, sprinkle the stuffed baked potato with chopped coriander and almonds.