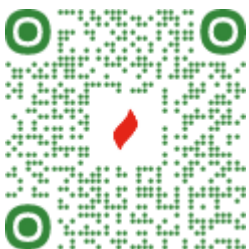




Ingredients 4 Portions

♦ = Kotányi Produkte

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



Baked Potatoes with Curry Yoghurt Cream & Almonds

⌚ 45—60 Min ♡ ♡ ♡

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.