

Baked Potatoes with herb dip

80–85 Min

Ingredients 2 Portions

= Kotányi Produkte

For the baked potatoes

2	Large floury potatoes (approx. 250–300g each)
1 tbsp	Vegetable oil (e.g. rapeseed or olive oil)
1 tbsp	Potato Party

For the dip:

150 g	Curd cheese (20% fat or low-fat)
2 tbsp	Milk or water (for a creamier consistency)
1 tsp	Lemon juice
1 tbsp	Fresh herbs (e.g. chives, parsley), finely chopped
0.5 tsp	Garlic Granules
	Salt & pepper (to taste)

Optional for the garnish:

	Fresh herbs or spring onions, finely sliced into rings
	Chili flakes

Preparation

1 Preparing baked potatoes:
Preheat the oven to 200 °C (fan).
Wash the potatoes thoroughly and prick them all over several times with a fork. Rub the potatoes with a little oil and place them on a baking tray lined with baking paper.

2 Baking potatoes:
Bake the potatoes in a preheated oven for approx. 50–60 minutes, until they are crispy on the outside and soft on the inside. Test with a knife: it should slide effortlessly through the potato.
Carefully cut open the top of each potato and scoop out the flesh with a spoon. Place the potato flesh in a bowl.
Mix in the vegetable oil and the Kotányi potato party in the bowl.
Now spoon the mixture back loosely into the potatoes.
Return the seasoned potatoes to the oven for approx. 15–20 minutes to finish baking.

3 To make the herb dip:
Whilst the potatoes are baking, mix the quark in a bowl with milk or water, lemon juice, herbs and garlic powder (if using) until smooth.
Season to taste with salt and pepper and chill until ready to serve.

4 To serve:
Remove the baked potatoes from the oven and leave them to cool slightly.
Spoon the herb dip generously over the potatoes and arrange everything on plates.
Garnish with fresh herbs, spring onions or chilli flakes.