



6

SERVES/MAKES



COOKING TIME:  
> 90 min



COOKING STYLE:  
Oven

## LANCEWOOD® LOADED HASSELBACK POTATOES

### INGREDIENTS:

- 6 large potatoes, washed
- 45 ml butter
- 45 ml oil
- Salt for sprinkling
- 200 g **LANCEWOOD® Cheddar**, sliced
- 200 g rindless streaky bacon, chopped
- A little oil for frying
- 1 x tub **LANCEWOOD® Sour Cream**
- 2 spring onions, chopped
- 100 g **LANCEWOOD® White Cheddar**, finely grated (optional)

### METHOD:

Preheat the oven to 180°C. Cut the potatoes into 7 mm slices, but do not cut right through. Place on a baking sheet. Melt the butter and add the oil. Brush over the potatoes. Sprinkle with salt. Bake for 1 hour or until soft in the middle and golden outside. Remove from the oven. Push slices of cheddar cheese in between the potato slices. Bake for a further 15 minutes until the cheese has melted. Meanwhile fry the bacon in a little oil until crispy. Once the potatoes are ready, spoon sour cream on top and sprinkle bacon over. Top with spring onions. Serve with extra white cheddar cheese (optional).

### HINTS & TIPS:

- Use any **LANCEWOOD® DIP&TOP™ flavour** instead of sour cream.
- When cutting the potatoes, put two wooden skewers either side of the potato to cut them evenly.
- The skewers will prevent you from cutting right through.

### PRODUCTS USED:



Sour Cream



Cheddar



White Cheddar

**ENJOY!**