



8

SERVES/MAKES



COOKING TIME:
< 90 min



COOKING STYLE:
Oven

LANCEWOOD® TWICE BAKED LOADED POTATOES WITH BACON & WHOLEGRAIN MUSTARD

INGREDIENTS:

8 large baking potatoes, washed & dried
30 ml olive oil
salt flakes
250 g smoked streaky bacon, finely chopped
230 g **LANCEWOOD® Medium Fat Plain Cream Cheese**
250 ml grated **LANCEWOOD® White Cheddar Cheese**
1 clove garlic, finely grated
15 ml Dijon mustard
30 ml wholegrain mustard
30 ml finely chopped chives
salt & freshly ground black pepper

METHOD:

Preheat oven to 180°C. Rub the potatoes all over with oil and place on a large baking tray. Sprinkle all over with salt flakes (not just on top), then bake for 1 hour until tender in the middle (test with a skewer). Remove from the oven and leave until cool enough to handle (about 15 minutes). While the potatoes are in the oven, fry the bacon in a pan until crispy (I don't use any extra oil for this). Drain on kitchen paper and set aside. Slice each potato in half horizontally, then carefully scoop out the flesh into a mixing bowl, leaving a 3-5 mm thick "potato skin bucket". Use a potato masher to mash up the baked flesh in the mixing bowl, then add bacon, cream cheese, cheddar, garlic, mustard and chives. Season well with salt and pepper, then generously refill the hollowed-out potato skins and place them on an oven rack on top of a baking tray.

Bake at 200°C for 20-25 minutes, then top with more freshly chopped chives and serve immediately.

PRODUCTS USED:



Medium Fat Plain Cream
Cheese



White Cheddar

ENJOY!