

Italian potatoes filled with Brugge d'Or



Ingredienten:

- 4 roasting potatoes
- 100 g mascarpone
- 35 g butter
- 150 g finely grated Brugge d'Or
- 110 g semi-dried tomatoes, finely cut
- 20 g basil, only the leaves, finely cut
- Fine sea salt and black pepper from a mill

Preparation:

1. Pre-heat the oven to 200 °C (convection).
2. Put the potatoes on an oven dish and bake them in 1 hour until done.
3. Allow to cool down briefly.
4. Halve the potatoes and hollow them out, leaving about 0.5 cm around the edge.
5. Put the potato halves back in the oven for 10 minutes.
6. Crush the potato crumbs with the mascarpone, butter, semi-dried tomatoes, Brugge d'Or and basil into a creamy purée.
7. Add salt and pepper to taste.
8. Fill the potato halves with the purée (not too high, you will have some filling left over).
9. Bake them for 10 to 15 minutes in the oven, until they are golden brown.

4 personen
100 min
Starter
1