



Miele

Baked potatoes with cheese, spring onions and bacon

By Miele

20 minutes plus soaking time

Preparation time

1 hour

Cooking time

4

Serves

INGREDIENTS

Baked potatoes

4 baking potatoes (200 g each)
2 tbsp vegetable oil
2 tsp salt flakes
200 g Swiss-style cheese (e.g. Gruyère or Emmental), coarsely grated

Topping

150 g sour cream
2 tbsp finely chopped chives
Salt flakes and pepper, to taste
1 pinch ground nutmeg
100 g bacon, roughly chopped
4 spring onions, sliced into thin rings

Miele Accessories

Grilling and roasting insert
Universal tray

METHOD

Baked potatoes

1. Wash the potatoes thoroughly and dry them. Prick the potatoes all over with a fork. Then rub with a generous amount of oil and salt. Place the grilling and roasting insert on the universal tray, place the potatoes on top.
2. Place the potatoes on shelf level 2 in the oven and bake for 20 minutes on Fan Plus at 200°C with Crisp function activated. Reduce the temperature to Fan Plus at 180°C and continue cooking for 30 minutes or until potatoes are tender.
- 3.

Take the potatoes out of the oven. Carefully cut them in half and place them back on the grilling and roasting insert with the cut side facing up.

4.

Change the oven function to Full Grill at 180 °C.

5.

Sprinkle the potatoes with cheese. Place into the oven on shelf level 2 and bake for 10 minutes or until golden brown.

6. Serve the potatoes with sour cream, crispy bacon and spring onions.

Toppings

1. Mix the sour cream with the chives to make the dip. Season with salt, pepper and nutmeg to taste.
2. Fry the bacon in a frying pan on medium heat, induction setting 7 until crisp.

Additional appliance method

Oven with AirFry.

- Miele's new AirFry function (available in selected ovens) combined with the grilling and roasting insert creates crispier results compared to using the regular Fan Plus setting.
- The potatoes can be cooked using the same method as above but using the AirFry function. Cooking times may be reduced.

Hints and tips

- These baked potatoes can be topped with many different toppings including tzatziki and feta.