



CHEESY BAKED POTATOES serves 6

INGREDIENTS

- 6 large oval-shaped potatoes
- 250g quark
- ½ bunch chives
- 250g mature cheddar cheese

EQUIPMENT

- | | |
|--------------------|---------------|
| bamboo skewer | knife |
| potato masher | dessert spoon |
| chopping board | oven tray |
| scissors | oven mitts |
| small mixing bowl | grater |
| medium mixing bowl | tea towel |

ALWAYS USE AN OVEN MITT WHEN HANDLING HOT TRAYS FROM THE OVEN!

METHOD

1. Set oven temperature to 180°C.
2. Wash and dry potatoes.
3. Prick the potatoes all over with the bamboo skewer.
4. Place them on an oven tray with some room inbetween.
5. Carefully put the tray of potatoes into the preheated oven and bake for approximately one hour.
6. Whilst the potatoes are cooking grate the cheese and place in a small mixing bowl and set aside.
7. Wash the chives and dry with a clean tea towel. Use a pair of scissors to cut them into small pieces. If you have good knife skills, chop them finely on your chopping board with a parent to help you.
8. To test if potatoes are cooked, insert the skewer into the centre of the biggest potato and if it is soft they are ready.
9. Remove from oven and place the hot oven tray and potatoes somewhere safe to cool.
10. Cut each potato in half on the chopping board.
11. Carefully scoop out the soft potato with the dessert spoon and place into the mixing bowl. Make sure you leave a nice potato 'shell' behind to stuff and try to keep the skin intact.
12. In the mixing bowl smash the potato into a smooth, creamy texture with the potato masher. Add the quark and chives. Taste and add a little salt if you think necessary.
13. Spoon this mixture back into the twelve potato shells and position on the oven tray.
14. Top with grated cheese and return to the oven until the cheese has melted and turned a yummy golden colour.

GREAT FOR AN AFTER SCHOOL SNACK!

The stuffed potatoes will keep well for a few days in the fridge in an airtight container and can be finished off in the oven when you need them.

FROM THE MARKET

- Potatoes — W & B Hart
- Chives — Salad Greens and Kitchen Herbs
- Swiss style quark — B.-d. Farm Paris Creek
- Mature cheddar cheese — Alexandrina Cheese Company