



Jacket Potatoes



Jacket potatoes with a topping or a filling?

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Ingredients

Baking the potatoes.

4 large baking potatoes –
washed and scrubbed.





Equipment



- Small bowls
- Measuring spoons
- Fork
- Vegetable knife
- Baking tray
- Pan stand
- Oven gloves





Bake the potatoes



1. Pre-heat the oven Gas 6, 200°C.
2. Prick the washed potatoes with a fork 4 or 5 times.
3. Place on a baking tray.
4. Bake until the potatoes feel soft. Check this by pushing a skewer or fork into the potato.

Take care, the potatoes will be hot!



Jacket potatoes with a topping



Cut a cross then add the topping.



Cut a cross and add a topping



1. Cut a cross in the top of the potato to a depth of about half way down.



2. Push either side of the cross with your fingers. This will open up the potato.



3. Mix together your chosen topping which might be a mixture of bacon, sausage, tomato and tomato ketchup.



Extra equipment to prepare the filling



- Small bowls
- Chopping board
- Measuring spoons
- Grater
- Sieve
- Vegetable knife





2 different toppings



Sausage and bean with chilli sauce –

1 cooked, sliced sausage,
50g drained, canned beans
2 x 5ml chilli sauce
25g grated Cheddar cheese



Breakfast topping

1 cooked, diced sausage
2 cooked rashers bacon
4 cherry tomatoes - cut into 4
1 x 15 ml tomato ketchup
25g grated Cheddar cheese

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Each topping mix will fill 2 potatoes.



Add the topping



4. Mix the chosen topping ingredients together in a small bowl.

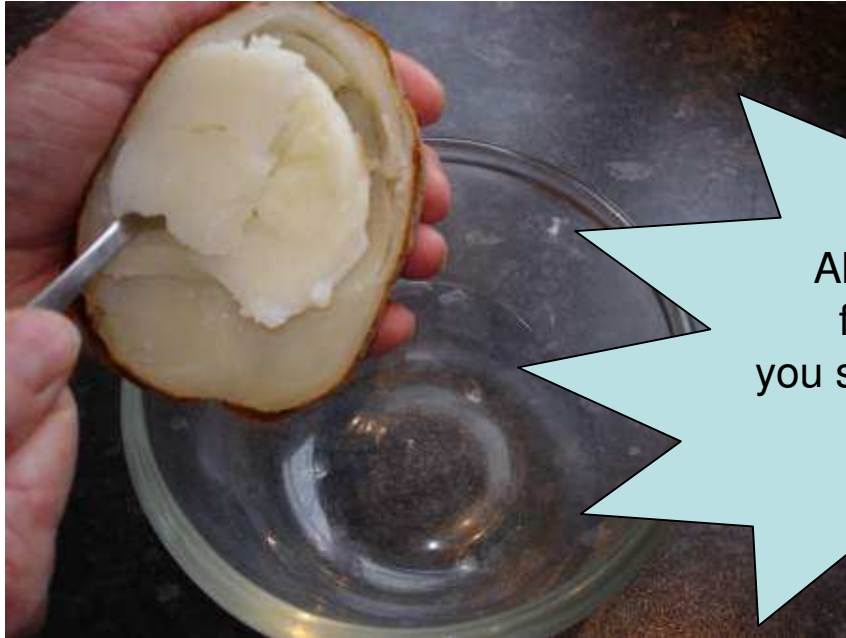


5. Put half the topping in the middle of 1 potato. Repeat with the rest of the topping in the other potato.

6. Sprinkle with grated cheese and then bake for 20 minutes until golden brown at Gas 6, 200°C.



Jacket potatoes with a filling



Allow the potatoes to cool for a while before you scoop out the middles.

Cut the cooked potatoes in half, scoop out the middle and mash with a filling. The filling here is for 2 potatoes: 6 green olives, 4 cherry tomatoes, 8 basil leaves and 25g grated cheese.

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Halve, scoop, mix and fill



1. Halve each potato.
2. Scoop out the middle and put into a bowl.



Take care, the potato will be hot!



3. Mash with a potato masher or fork until there are no lumps.
4. Add 10ml creme fraiche and stir.
5. Prepare the filling – slice the olives, quarter the 4 tomatoes, tear the basil leaves.



Fill the potato cases



6. Mix the prepared filling ingredients into the mashed potato.



7. Fill the potato skins and sprinkle with the grated cheese.



Bake and serve



8. Put the potatoes onto a baking tray and bake for 20 minutes until golden brown at Gas 6, 200°C.



The potatoes on the left of the plate are filled with the olive, tomato and basil filling. The potatoes on the right are filled with 2 slices chopped ham, 1 chopped pineapple ring, 50g grated Cheddar cheese and garnished with pineapple pieces and ham pieces.