



Hasselback potato with red chilli cheese



Ingredients

- 4 potatoes
- 200 grated red chili cheese
- salt and pepper
- chopped parsley (optional)

Preparation

This amazing potato and cheese dish is named after the Swedish restaurant Hasselbacken (Stockholm, 1748), where it was introduced. 6 June is Sweden's bank holidays, but of course this dish can be made any day. So celebrate your day with a Hasselback potato with premium Henri Willig cheese. Delicious with grated Extra Old Sheep's Cheese; young Sheep Rosemary & Thyme or young Cow Herbs & Garlic will add instant spice, and young Cow Red Chili Peppers will add some extra spice.

How to: preheat oven to 200°C. Line an oven tray with baking paper. Do not peel the potatoes, just rinse them well. Place each potato between 2 wooden stirring spoons or knives, then slice them into thin slices without cutting them all the way through. Place them on the baking tray, add some salt and pepper. Put them in the oven for 30 minutes, take them out and sprinkle with the grated Henri Willig cheese. Put them back in the oven for another 15 minutes. Then sprinkle them with parsley (optional) and serve. Smaklig måltid!