



Oven baked potatoes with cheese and forest mushrooms



Ingredients

- 200 g old goat's cheese, cut into mini cubes
- 800 gram baby potatoes, rinsed clean
- 1 ml of olive oil
- ground sea salt
- 3 garlic cloves, peeled and finely chopped
- 2 tablespoons of chopped rosemary or thyme (fresh or frozen)
- 250 grams of mixed forest mushrooms (oyster mushrooms, chestnut mushrooms, shiitake)
- freshly milled pepper

Preparation

Preheat the oven to 220 °C. Place the baby potatoes in a baking tin in olive oil and sprinkle with sea salt. Add half the garlic and

1 tablespoon of rosemary and stir. Roast them for 25 minutes until golden brown and tender. Spoon the cheese cubes on top for the last 5 minutes. Meanwhile, fry the mushrooms in olive oil with pepper, the rest of garlic and rosemary. Serve the potatoes with the forest mushrooms.

TIPS Old goat's cheese can be replaced with Young sheep's cheese or Henri's Hero forest mushroom cheese. Replace baby potatoes with roseval potatoes and cut lengthwise with skin.