

Beckett's Farm

STARTERS

Twice-Baked Potatoes & Goats Cheese



1 kg potatoes (such as King Edward)



25 gm butter melted



200 gm goat's cheese



500 ml single cream



Salt and pepper

Method

1. Heat oven to 190c/170c fan/gas mark 5. Prick each potato a few times with a fork, place in oven and cook for 1 hour.
2. Remove potatoes from oven and carefully cut them in half lengthways. Use a spoon and scoop out the flesh. Leave enough skin and flesh to form a shell.
3. Heat the grill. Place potatoes halves cut side up on a baking tray, brush with a little melted butter and grill for 3-5 minutes until skins start to crisp.
4. Meanwhile, mash the potato flesh with 100gm goats cheese, cream and remaining butter then season with salt and pepper.
5. Spoon potato mixture back into the shells and top with a slice of goats cheese.
6. Place under the grill and cook for 5 minutes until golden

Note : inclusion of the small Beckett logo indicates that the ingredient can be purchased in Becketts Farm Shop.

