

The Pampered Chef®

Roasted Garlic & Red Pepper Potato Cups

Recipe

12 red-skinned new potatoes, such as Roseval (about 400 g total weight) washed and left unpeeled (see Chef's Corner)
2 tablespoons olive oil, divided
1-2 cloves garlic, pressed, plus 2 whole heads garlic, divided
1/4 teaspoon salt
1/4 teaspoon coarsely ground black pepper, divided
2-3 spring onions (about 45 g total weight), divided
150 g full fat soft cheese
50 g roasted red peppers from a jar (drained weight), drained, patted dry and finely chopped

- 1 Preheat oven to 220°C/fan 200°C/Gas 7. Cut potatoes in half crossways; cut a thin slice off the base of each potato half so it sits upright. Carefully scoop out a small amount of flesh from each potato half using **Core & More**; discard flesh. In **Stainless 4-Litre Mixing Bowl**, combine 1 tablespoon olive oil, 1–2 garlic cloves pressed with **Garlic Press**, salt and half of the black pepper. Add potatoes; toss to coat. Place potatoes, hollowed-sides down, on **Medium Sheet Pan**. Bake 26–30 minutes or until tender and golden brown. Remove from oven; cool slightly.
- 2 Meanwhile, using **13-cm Santoku Knife**, slice about 5 mm off pointed top of whole garlic heads to expose cloves. Place garlic heads, cut-sides up, in **Small Batter Bowl**; drizzle with remaining oil. Cover with lid; microwave on HIGH 2 1/2–3 minutes or until cloves are soft. Set aside to cool. With tip of a pointed knife, ease out each garlic clove into **Prep Bowl**, discarding skins; mash cloves with a fork.
- 3 Thinly slice white part of spring onions for filling; set aside green tops for garnish. Put soft cheese into **Classic Batter Bowl**; microwave, uncovered, on HIGH 10–15 seconds or until softened. Add microwaved garlic; mix well using **Small Mix 'N Scraper®**. Add sliced spring onions, red peppers and remaining black pepper; stir to mix. Attach open star tip to **Easy Accent® Decorator**; fill decorator with filling and pipe into potatoes, dividing evenly. Garnish with thinly sliced green spring onion tops; serve immediately while warm.

Yield: Makes 24 potato cups

Per serving: per potato cup: Energy 184kJ/44kcal; Protein 0.5g; Carbohydrate 2.8g; Sugars 0.3g; Fat 3.5g; Saturated Fat 1.8g; Fibre 0.3g; Salt 0.1g

Cook's Tip: Roseval new potatoes are red-skinned with a waxy flesh. For this recipe, choose potatoes about 5 cm in diameter. They can be substituted with Jersey Royal new potatoes, if desired.

The filling can be prepared, then refrigerated in an airtight container for up to 1 day in advance. Allow the filling mixture to stand at room temperature until it is softened enough to pipe, before

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