

Potatoes stuffed with bacon and Las Terceras manchego cheese PDO



INGREDIENTS:

- Potatoes.
- Las Terceras PDO semi-cured Manchego cheese.
- Bacon.
- Chives.
- Salt and pepper.

PREPARATION:

Preheat the oven to 200 degrees.

Wash the potatoes well, dry them and wrap them in aluminium foil.

Place them on a baking tray and bake them in the oven for about 45-60 minutes, or until they are soft inside. The time may vary depending on the size of the potatoes, so you can poke them with a fork or toothpick to check that they are cooked.

LAS TERCERAS

While the potatoes are cooking, cut the bacon into small pieces and fry in a pan with a little oil until crispy. Then set aside on absorbent paper to remove excess fat.

Once the potatoes are soft, remove them from the oven and, being careful not to burn yourself, make a small cut in the top of each potato. Using a spoon, scoop the flesh out of the potato, leaving a border of about 1 cm so that it doesn't break.

Grate the Las Terceras PDO semi-cured Manchego cheese.

In a bowl, put the cooked potato that you have removed, add the grated cheese (reserve some for gratin), salt and pepper to taste, and the crispy bacon. Mix all the ingredients well until you have a homogeneous dough.

Fill the potatoes with the potato, cheese and bacon mixture. If you like the cheese well melted, you can put a little more cheese on top.

Place the stuffed potatoes on a baking tray and bake at 180°C for about 10 minutes, or until the cheese is well melted and golden brown.

Remove the potatoes from the oven and sprinkle them with some chives and a drizzle of extra virgin olive oil.