



Hasselback potato with red chilli cheese



Ingredients

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

Preparation method Hasselback potatoes with cheese

Meet the classic Swedish dish: Hasselback potatoes, now with a delectable twist thanks to Henri Willig's premium cheeses. Whether you choose Extra Old Sheep's Cheese, Sheep Rosemary & Thyme, or Cow Herbs & Garlic, these potatoes are a feast on any table. This great potato and cheese dish is named after the Swedish restaurant Hasselbacken (Stockholm, 1748), where it was introduced. Perfect for both Sweden's bank holidays (6 June) and a cosy evening at home. This recipe is tasty and simple and the oven does most of the work. So, why not celebrate your day today with this delicious hasselback potatoes recipe?

Preparation

- 1: preheat oven to 200°C. Line an oven tray with baking paper.
- 2: Don't peel the potatoes, just rinse them well.
- 3: Place each potato between 2 wooden stirring spoons or knives, then slice the potato into thin slices without cutting all the way through.
- 4: 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.
- 5: Return them to the oven for another 15 minutes.
- 6: Then sprinkle them with parsley (optional) and serve.

Ready to make your own Hasselback potatoes?

Try these delicious Hasselback potatoes with cheese and share the taste of Sweden with your loved ones. For the best cheeses and more, visit our webshop. Enjoy the cooking and the delicious flavours!