



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

Looking for a tasty and vegetarian main dish? Try our oven-roasted baby potatoes with forest mushrooms and aged goat cheese. The crispy baby potatoes are roasted golden brown and flavourful with rosemary and aged goat cheese. While the baby potatoes get their perfect crispy texture in the oven, mixed forest mushrooms are sautéed until they are deliciously fragrant and juicy. The result is a dish full of rich flavours and textures that you put on the table in 35 minutes.

Preparation

- 1: Preheat the oven to 220 °C.
- 2: Place the baby potatoes in a frying pan 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.
- 3: Meanwhile, fry the mushrooms in olive oil with pepper, the rest of the garlic and rosemary.
- 4: Serve the potatoes with the forest mushrooms.

Making roasted baby potatoes with cheese and forest mushrooms from the oven

These roasted baby potatoes are perfect as a main or side dish. You can replace the old goat cheese with Young Sheep's cheese or our limited edition Henri's Hero Forest mushroom cheese for an interesting twist. And if you want to vary, try roseval potatoes instead of baby potatoes.