

# Jacket potatoes with two kinds of dips



**BOSCH**

Invented for life

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## Ingredients:

### Potatoes:

1 kg potatoes, preferably the same size

### Bacon dip:

100 g bacon slice

150 g blue cheese

250 g crème fraîche

½ bunch chives

### Avocado dip:

1 pc ripe avocado

2 tbsp lemon juice

250 g crème fraîche

1 pc red chili pepper, small

½ bunch coriander or dill salt, pepper

## Workflow:

1. Wash and brush the potatoes and place them in the perforated steaming container. Steam as indicated.
2. For the bacon dip, cut the bacon crosswise into strips about 1 cm wide. Fry in a skillet over medium heat until crisp and drain on paper towels. Mash the blue cheese and mix in the crème fraîche. Cut the chives into rings and fold into the cheese mixture with the bacon strips.
3. For the avocado dip, cut the avocado in half and remove the pit. Mash the flesh with lemon juice and mix in the crème fraîche. Finely chop the chili pepper and coriander and mix into the dip. Season to taste with salt and pepper.
4. Serve the dips with the potatoes.

## Setting procedure:

Stainless steel perforated steam container, Level 3  
Universal pan Level 1  
to catch water drops

**Steaming** 120°C  
Cooking time 30 - 35 minutes

Steam Function Plus

Use Home Connect App to send recommended settings to your oven

