

Twice Baked Potatoes with Bleu Cheese & Rosemary

Ingredients

6 large baking potatoes, rinsed, dried
1/3 cup greek yogurt
1/3 pound Stilton or similar creamy bleu cheese, crumbled and sliced**
1/4 cup butter, room temperature
2 teaspoons minced garlic
2 tablespoons fresh rosemary, chopped

Preparation

Preheat oven to 400°F. Pierce potatoes with fork. Place on oven rack; bake until cooked through, about 1 hour. Transfer to baking sheet; allow to cool 15 minutes. Cut off top third of each potato. Scoop flesh from bottoms into bowl, leaving 1/4-inch-thick shell. Scoop flesh from tops; add to bowl. Discard tops.



Add 1/3 cup greek yogurt, crumbled bleu cheese, butter, garlic and rosemary to potato flesh. Using a mixer or immersion blender whip up the potato mixture into a mousse. Season with salt and pepper and blend. Scoop the mousse into each potato shell dividing it equally. Place one thin slice of the bleu cheese on top of each potato.

Can be made ahead of time (up to 24 hours). Refrigerate until 30 minutes before baking.

Preheat oven to 400°F. Bake potatoes on baking sheet until heated through with a golden brown crust of cheese on top; about 30 minutes. I use a food thermometer to make sure the center is at least 150 degrees

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About the Bleu: Use a softer and creamier (higher moisture content) cheese versus one that is harder and more brittle.

** Warm your cheese knife under hot water and just six thin slices of cheese to place on top of the mouse. Crumble the remaining.

