baked potatoes
with fluffy soufflé fillings

Wash the potatoes thoroughly, shaking off most of the water. Prick them all over with a fork and sprinkle with sea salt flakes. (This is optional but gives a wonderful crispy crust). Cook in a preheated oven at 200°C (400°F) Gas Mark 6 for about 1 hour or until cooked through. Reduce the oven temperature to 180°C (350°F) Gas Mark 4.

Mix the filling ingredients together and reserve. Whilst the potatoes are still hot, cut off a 1 cm slice and discard, or reserve for another purpose.

Using a spoon, scoop out the flesh leaving a 5 mm shell. Push the scooped-out flesh through a potato ricer, mouli or sieve into a large bowl. Place the shells on a baking sheet.

Add the butter to the potato flesh and mix well. Bring the milk to just below boiling point, then beat into the potato mixture. Beat the egg yolks and add to the potato, mixing well. Stir in the filling mixture and season to taste with salt and pepper. Whisk the egg whites until stiff but not dry. Fold in a third of the beaten egg whites to loosen the mixture, then gently fold in the rest.

Spoon the mixture back into the shells, heaping the tops. Put in the oven and cook for 15–20 minutes until slightly risen and lightly browned on top.

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**Ingredients**

- 4 large baking potatoes
- Sea salt flakes
- 15 g butter, diced
- 75 ml milk
- 2 eggs, separated
- Salt and freshly ground black pepper