

*Stewed creamed potatoes oven  
baked with wafer-thin  
Almdammer*



*> 30 Min.*



*Normal*



*Vegetarian*





## Zubereitung

1. Wash the potatoes and fan 2/3 of them, then place them in an oven-proof dish.
2. Sprinkle them with salt, pepper, Tuscan spices and garlic puree, pour the cream over them and place **GOLDSTEIG Wafer-Thin Almdammer Cheese Slices** on top.
3. Bake at 160°C for about 45 minutes.

## Ricotta dip for the potatoes:

1. Fry the tomato paste until it turns slightly brown.
2. Peel the onions, chop them up small and fry them.
3. Put the ingredients in a pan and boil them up while stirring constantly, and then season.
4. Add the sauce to the **GOLDSTEIG Ricotta**, and mix well.

## Zutaten



### For 4 people:

#### For the potatoes:

- 4 large potatoes
- 1 pack of **GOLDSTEIG Wafer-Thin Almdammer Cheese Slices**
- 100 ml cream
- Salt, pepper, Tuscan spices
- Garlic puree

#### Ricotta dip for the potatoes:

- 250 g **GOLDSTEIG Ricotta**,
- 20 g tomato paste
- 30 ml tomato sauce
- 1 onion
- 20 ml ketchup
- 1 pinch of curry
- 1 pinch of bread spice
- 1 garlic puree
- 1 pinch of sugar
- 1 tsp honey
- 20 ml smoked oil
- 1 lemon for zest
- A bit of red Asian curry paste
- A bit of instant stock (with no glutamate or yeast extracts) for seasoning

