

Appetizer/Side  
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# Twice Baked Potato

**Boursin® Product:** Puck **Portions:** 24 **Serving Size:** 1 Potato

*Our recipe delivers an impossibly savory, creamy, garlicky potato that you can serve as-is to applause, or use as a canvas for your own culinary creativity.*

## Ingredients:

### Twice Baked Potato:

yields 24 each

- 24 each Idaho potatoes, medium size, whole, skin on
- 1½ qt white milk, whole
- ¾ pound (24 Tbsp) butter, unsalted
- 6 pkgs Boursin Garlic & Fine Herbs, puck
- Kosher salt, to taste

### Additional Ingredients:

- Black pepper, fresh ground, to taste
- Vegetable spray, to lightly coat

### \*Optional garnish

- ¼ C chives, fresh, minced, heaping
- ¼ C parsley, curly, fresh, small chopped, heaping

## Preparation:

1. Preheat oven to 400° F and wash and pat dry potatoes.
2. Pierce tiny holes in each potato to prevent exploding and then place on a sheet pan. Bake for 1 hour or until centers feel soft when pierced with a knife.
3. Remove potatoes from the oven, cool for 5-10 minutes.
4. Place the milk and butter in a small saucepot over medium heat to melt the butter and heat the milk. Reserve hot.
5. Slice off the top ⅓ -lengthwise of each potato and scoop out the insides with a spoon. Leave enough potato to create a ⅛ to ¼-inch wall, reserve the potato shells. Place potato insides in a mixing bowl and reserve hot.
6. Add hot milk and melted butter to the potato insides, followed by Boursin Garlic & Fine Herbs Cheese. Mash or whip the ingredients to create a light and fluffy whipped potato. Season to taste with salt and pepper.
7. Divide the Boursin potato mixture evenly and spoon it back into each of the reserved potato shells. To help with browning, lightly spray the top of each stuffed potato with vegetable spray.
8. Place potatoes on a sheet pan, under the broiler, and heat to create an even light golden brown color. Garnish the top with ½ tsp of fresh chives and parsley.

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## Operator Tips

- **Get creative with mix-ins: add smoked paprika, truffle oil, etc.**
- **Boost flavor and texture with a spritz of vegetable spray and sprinkle of sea salt before baking.**
- **Spoon filling into the potato shell for rustic appeal, or pipe with a flat tip pastry bag to up the elegance.**
- **Melt some Boursin Garlic & Fine Herbs Cheese and spoon over baked potato just before serving.**
- **For more information, please call 1.800.215.8112.**