

# JACKET POTATO WITH PINTO BEANS AND SMOKED CHEESE

Recipe language: **English (en)**Food category: **Vegetarian dishes**Cuisine: **English**Portions: **2**

## Program steps

-  Hot air
  100 %
  Termination by time
  01:00 hh:mm
  170 °C
  100 %
 
- remove the potatoes and follow the instruction in the recipe
  Hot air
  100 %
  Termination by time
  00:01 hh:mm
  230 °C
  100 %
 

## Ingredients

skin on potatoes	2	pcs
pinto beans	80	g
large onion	1	pcs
smoked cheese	60	g
garlic cloves	2	pcs
olive oil	50	ml
white wine	40	ml
Tomato paste double concentrated	40	g
salt	3	g
black pepper	1	g
fresh parsley leave	10	g

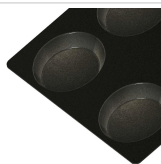
## Directions

Soak the beans in water overnight. Strain the beans and place them into a deep GN container with water. Pierce the potatoes on the bottom side using a small knife. Place them into a full GN container into a preheated Retigo combi oven together with the beans in water, set on hot air mode 170°C for 60 minutes. Meanwhile chop the onion, put oil in a pot, heat up and add the chopped onion, garlic cloves and fry until light brown. Add tomato paste and fry for few seconds and add white wine. Reduce down add cooked beans, salt, pepper and finish with a nob of butter. Cut the cooked jacket potato almost in half lengthwise and fill with prepared filling and finish it with grated smoked cheese. Put them back into the oven for 1 minute setting on hot air mode 230°C. When served garnish with chopped fresh parsley.

## Recommended accessories



Vision Pan



Vision Snack