

IRISH YOGURTS 
CLONAKILTY

BAKED POTATO WITH BEEF, LIME AND CRÈME FRAÎCHE






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Baked Potato with Beef, Lime and Crème Fraîche

Recipe by Chef Edward Hayden

Ingredients

- **Baked Potatoes:**
 - 6 rooster potatoes
- **Chilli Beef:**
 - 1lb/450g minced beef



- 1 red onion-very finely diced
- 2 sticks celery-finely chopped
- ½ courgette-finely diced
- 1 ½ mixed peppers-finely diced
- Seasoning
- 3 tablespoons sweet chilli sauce
- 2 tablespoons soy sauce
- Pinch chilli powder
- Pinch curry powder
- **Lime Crème Fraîche:**
- 6floz/175ml Irish Yoghurts Clonakilty Half Fat Crème Fraîche
- Juice and zest of 1 lime
- Cracked black pepper
- 1 tablespoon freshly chopped coriander/parsley
- **Garnish**
- Sweet chilli sauce
- Spring onions
- 4oz/110g grated cheddar cheese

Directions

- **For the baked potatoes**
- Preheat the oven to 180°C/350°F/Gas Mark 4
- Prick 6 rooster potatoes all round and then wrap tightly in tin foil
- Place on a baking tray and bake in the preheated oven for 1 hour until tender
- **For the chilli beef**
- Heat a large pan and quickly sauté the onion, celery, courgettes and mixed peppers
- Add the beef and cook for 4-5 minutes until cooked, then add in the chilli sauce, soy sauce, curry powder and chilli powder and then cook for approximately 8-10 minutes on a gentle heat
- Taste the mixture, correcting the seasoning as required (adding a little extra sweet chilli or soy sauce as required and serve)
- **For the lime crème fraîche**
- To make the crème fraîche spread very simply just mix all of the ingredients together until combined. Chill in the fridge until required
- **To serve**
- Remove the potatoes from the foil, split the potatoes and fill with the chilli beef and a big dollop of the lime crème fraîche, and then top with the grated cheese
- Top with a drizzle of the sweet chilli sauce and a garnish with the remaining spring onions, and freshly chopped herbs. Serve immediately!