

## Green Potatoes



**Main dish**

Kind of recipe



**40 Minutes**

Preparation



**easy**

Severity

Time for baking: 90-150 Minutes



### Ingredients for 6-8 people

2 kg waxy potatoes  
250 g topfen or quark  
seasonal herbs to taste: dill, basil, cress,  
oregano, thyme, parsley, chives garlic  
4 tblsp sour cream  
2 tblsp Styrian Pumpkin Seed Oil P.G.I.  
salt, pepper

### Preparation

Wash the potatoes and wrap them in aluminum foil with the shiny side in. Bake at 250°C for 1.5 - 2.5 hours, depending on the size of the potatoes, on the upper oven rack (quick tip: cook the potatoes in a steamer). In the meantime mix the topfen or quark with the herbs, garlic and remaining ingredients and chill. Make a cut in the finished potatoes or cut them in half, place the potatoes on a plate with a generous spoonful of the herb-pumpkin seed oil-topfen cream and garnish with fresh herbs.

Variation without topfen or quark: the potatoes can also be dressed with Styrian Pumpkin Seed Oil P.G.I., cheese slices of your choice, butter and salt - all the flavour, but quick and easy to prepare!

**Recipe from Gemeinschaft Steirisches Kürbiskernöl  
g.g.A. / Foto: Stefan Kristoferitsch**