



Miele

Baked potatoes with feta, tzatziki and salad

By Miele

20 minutes plus soaking time

Grilling and roasting insert Universal tray

1 hour

Cooking time

4

Serves

INGREDIENTS

Baked potatoes

4 baking potatoes (200 g each)
2 tbsp vegetable oil
2 tsp salt flakes
200 g feta, crumbled

Tzatziki

1 small cucumber
½ tsp salt flakes
200 g Greek yoghurt
1 garlic clove, finely chopped
1 pinch pepper
½ lemon, zested and juiced

Salad

1 Lebanese cucumbers, roughly chopped
3 tomatoes, roughly chopped
1 red capsicum, roughly chopped
1 yellow capsicum, roughly chopped
1 red onion, roughly chopped
Salt flakes and pepper, to taste
½ lemon, zested and juiced
2 tbsp olive oil
1 tsp finely chopped dill

Miele Accessories

Grilling and roasting insert
Universal tray

METHOD

Baked potatoes

1. Wash the potatoes thoroughly and dry them. Prick the potatoes all over with a fork. Then rub with a generous amount of oil and salt. Place the grilling and roasting insert on the universal tray, place the potatoes on top.
2. Place the potatoes on shelf level 2 in the oven and bake for 20 minutes on Fan Plus at 200°C with Crisp function activated. Reduce the temperature to Fan Plus at 180°C and continue cooking for 30 minutes or until potatoes are tender.
- 3.

Take the potatoes out of the oven. Carefully cut them in half and place them back on the grilling and roasting insert with the cut side facing up.

4.

Change the oven function to Full Grill at 180 °C. Sprinkle the potatoes with feta. Place into the oven on shelf level 2 and bake for 10 minutes or until golden brown.

Tzatziki

1. Grate and salt the cucumber for the tzatziki and leave for 10 minutes.
- 2.

Squeeze the liquid out of the cucumber. Mix the squeezed cucumber with the yoghurt and garlic. Then add salt, pepper, lemon juice and lemon zest to taste.

Salad

1. Put the vegetables in a bowl. For the dressing, mix together the salt, pepper, dill, lemon juice and olive oil.
2. Pour the dressing over the salad. Set the salad aside until ready to serve.

Additional appliance method

Oven with AirFry.

- Miele's new AirFry function (available in selected ovens) combined with the grilling and roasting insert creates crispier results compared to using the regular Fan Plus setting.
- The potatoes can be cooked using the same method as above but using the AirFry function. Cooking times may be reduced.

Hints and tips

- These baked potatoes can be topped with many different toppings including bacon, sour cream and grated cheese.