

Aardappelschotel met Kwark



Serves 4 Prep 20 mins

Cooking 30 mins

Easy

Ingredients

700g potatoes
500g quark
100g pancetta or bacon slices cut up in cubes
1 onion, finely chopped
100g breadcrumbs, dried in the oven.
3 tbsp parsley, finely chopped
3 tomatoes, sliced
butter

1. Boil the potatoes or use previously boiled potatoes, cut into cubes.
2. Fry the pancetta with the onion. Preheat the oven to 200C/ Fan 180C/ Gas 6.
3. Use an oven proof dish and start with a layer of potatoes, then a layer of quark, a layer of onion & pancetta, then a layer of tomatoes, then again a layer of potatoes and so on. Finish with a layer of potatoes.
4. Sprinkle the breadcrumbs over the potatoes and pour over some melted butter. (or you can fry the breadcrumbs in some melted butter and sprinkle over)
5. Bake for 30 minutes until golden brown on top. If you have chilled the dish after stage 4, bake for 45 minutes with foil to warm up, then remove the foil for the last 15 minutes. Take out of the oven and sprinkle with the chopped parsley. Serve with a salad or cooked tomatoes.