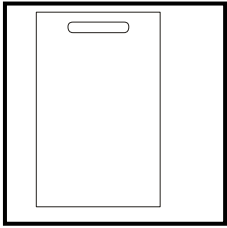
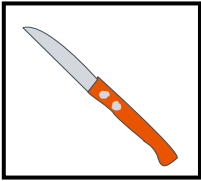


# Speckkartoffeln

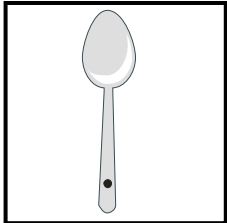
## Material:



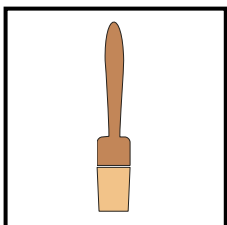
Schneidbrett



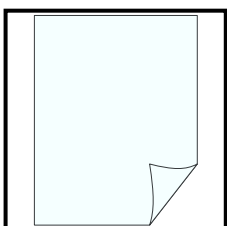
Küchenmesser



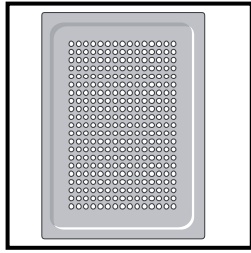
Löffel



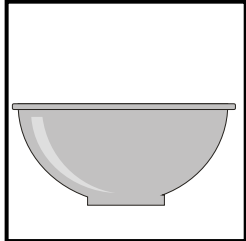
Backpinsel



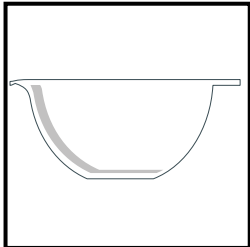
Alufolie



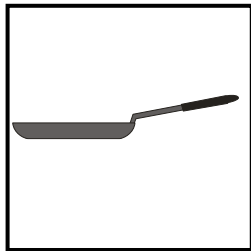
**Backblech**



**große Schüssel**



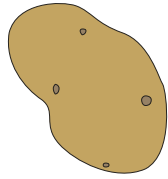
**Rührschüssel**



**Pfanne**

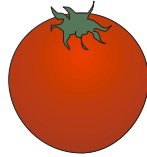
## Du brauchst:

4 gr.



Kartoffeln

4 kl.



Tomaten

100 g



(gewürfelten) Speck

1 Eßl

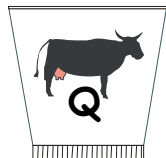


Öl



Salz und Pfeffer

250 g.

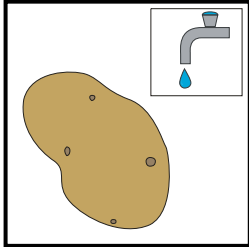


Quark

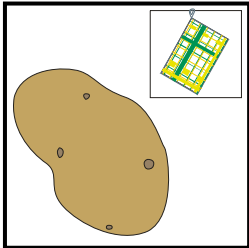


() Schnittlauch

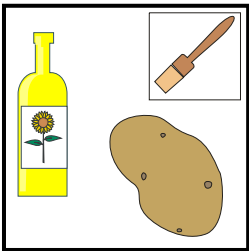
# So wird es gemacht:



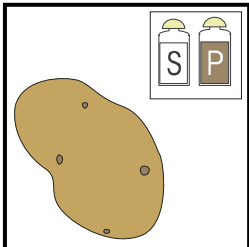
Kartoffeln waschen



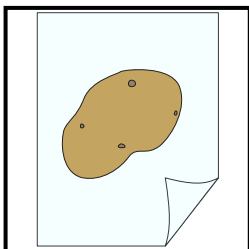
Kartoffeln abtrocknen



Kartoffeln mit Öl bepinseln



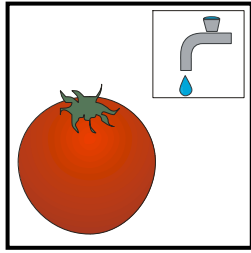
Kartoffeln würzen



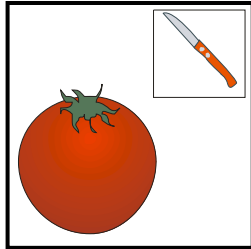
Kartoffeln einzeln (!) in  
Alufolie wickeln



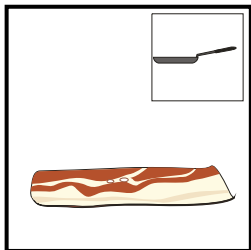
225°C -> 1 Stunde  
Kartoffeln in den Ofen stellen



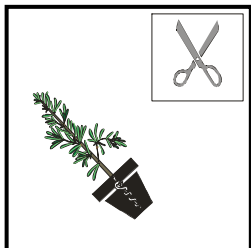
(in der Zwischenzeit)  
Tomaten waschen



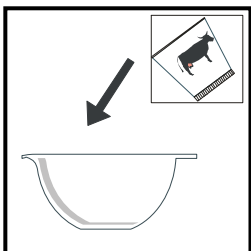
Tomaten klein schneiden



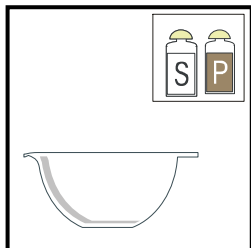
Speck braten



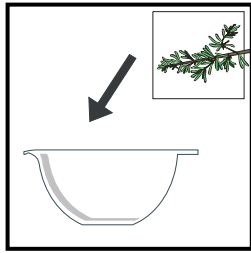
Schnittlauch schneiden



Quark in die Rührschüssel  
geben



Quark würzen

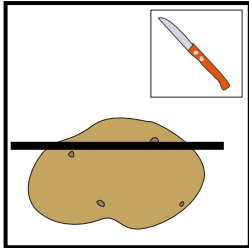


Die Hälfte vom Schnittlauch  
in die Schüssel geben

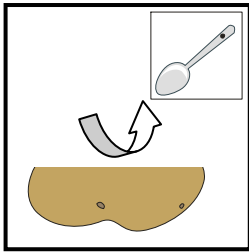


(nach 1. Stunde)

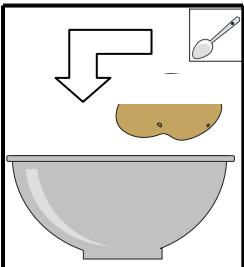
Kartoffeln aus dem Ofen nehmen



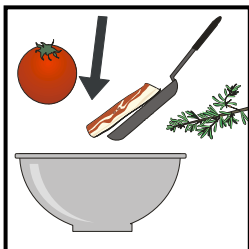
Kartoffeln oben auf schneiden



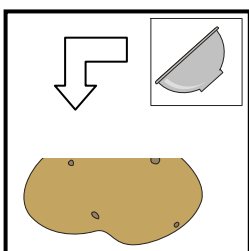
Kartoffeln aushöhlen



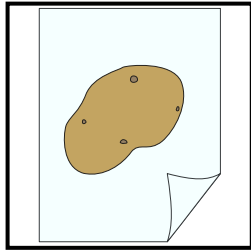
Kartoffelinhalt in die  
Schüssel geben



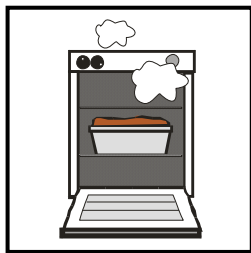
Tomaten, Speck und  
Schnittlauch hinzu geben



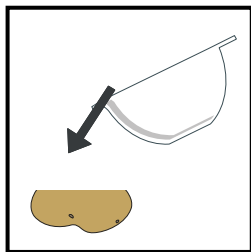
Alles in den Kartoffeln verteilen



Kartoffeln wieder einzeln  
in Alufolie wickeln



225°C -> 15 Min.  
Kartoffeln zurück in den  
Ofen stellen



(vor dem Servieren)  
Quark auf die Kartoffeln  
geben