Baked Potato with Roast Onion, Prosciutto and Native Bush Tomato Flavour Pearls

May 20, 2022

Baked Potato with Roast Onion, Prosciutto and Native Bush Tomato Flavour Pearls

This recipe for **Baked Potatoes with Roast Onion, Prosciutto & Native Bush Tomato Flavour Pearls** is terrific for cooler weather entertaining. We've used cocktail sized Potatoes for a Canape style offering but they can very easily become an interesting side to serve with your steak/fish/chicken etc by using a larger Potato. Or just enjoy them as a stand alone dish. I love the addition of the Candied Prosciutto but your Vegetarian friends can have a serve without and everyone is happy.

What you'll need – quantities are relaxed just shop according to how many potatoes per person

- Potatoes – select Potatoes that are the same size for even cooking
- Salt
- 2 – 3 slices of Prosciutto or Jamon (do a little extra as you'll likely eat half of it before hand!)
- Brown Sugar
- Spanish Onion x 1
- Olive Oil
- Thyme – a few sprigs or a little dried
- Crème Fraiche or Sour Cream
- Spinach – washed well – a good handful
- Native Bush Tomato Flavour Pearls

To do

Set your oven to 180c.

I like to par boil the potatoes in salted water to speed up the baking process as well as add a little additional flavour with the salt. Simply cover your Potatoes with cold water in a pot, adding a very generous pinch of Salt. Bring to the boil, then turn it right down. Cook gently until you can almost poke a skewer through. Drain and set aside.

Peel the Spanish Onion/s. Cut into wedges 6 – 8 depending on the size of the Onion. Pop them onto a small tray. Drizzle with olive oil, Thyme, Salt & Pepper and a sprinkle of Brown Sugar. Mix it around a bit so well coated. Bake until the Onion is colouring and a little soft. Set aside until serving time.

While the Potatoes are boiling and Onion are cooking lets make the Candied Prosciutto. Take a baking tray and line it with

baking paper or a silpat mat. Lay your prosciutto slices on to the tray. Sprinkle a fine layer of brown sugar across each slice. Use your finger to spread it out evenly. More is not better in this case! Pop the tray in the oven for around 10 minutes. What we want is for the sugar to melt and caramelize…not burn so keep an eye on it. It is ready when the sugar starts to get a few darker patches on it. Allow it to cool on the tray. It should be crisp when cool. If it's not crisp it likely needed a little longer in the oven – it will still taste delicious though so don't worry.

Next

As the Potatoes are mostly cooked they will likely only need 10 to 20 minutes of baking to be ready to enjoy. Just pop them onto a baking tray lined with a little baking paper or a quick spray with some Olive Oil. Bake for 5 to 10 minutes, give them a little drizzle with some Olive Oil and a sprinkle of Salt & Pepper or your favourite spice mix. Pop them back in to the oven for another 5 to 10 minutes. As long as they can easily be poked with a skewer all the way through and the skin has crisped a bit they are ready to go.

To serve

Put the washed Spinach into a microwave safe bowl with a little splash of Olive Oil and Salt & Pepper. Zap for around a minute or until the leaves are wilted.

With a small sharp knife take a little V out of the top of each Potato (deep/wide enough to add your delicious fillings). Add a shard of the Candied Prosciutto, some wilted Spinach, roast Spanish Onion and a little Crème Fraiche. Lastly finish with some Native Bush Tomato Flavour Pearls.

Congratulations you've now well and truly pimped up your Potatoes

Until next time

From the Peninsula Larder Team

> ***A little tomato who knows her onions can go out with an old potato and come home with a lot of lettuce and a couple of carats.***
>
> *Herbert V. Prochnow*

**If you’d prefer a different flavour…take a peek at our other flavours, just click HERE There are plenty of others to choose from.