

Hasselback F?r?nda Patates

Crispy Hasselback Potatoes with cheese - Swedish-style sliced potatoes that are crispy outside, fluffy inside. Perfect side dish recipe.

15 min

HAZIRLIK

1h

PI?IRME

1h 15min

TOPLAM

6

PORSIYON

Medium

ZORLUK

Hasselback F?r?nda Patates

Malzemeler

- 6 potato
- 1 cup olive oil
- 1 cup butter
- 8 slice cheddar cheese
- 4 slice bacon
- 1 cup sour cream
- 2 tbsp fresh chives
- 1 pinch salt
- 1 pinch black pepper

Yap?l???

- 1 Prepare the oven and potatoes**

Preheat oven to 425°F (220°C). Scrub 6 potatoes clean and pat completely dry with paper towels.
- 2** Place each potato on a cutting board between two wooden spoons or chopsticks. Make cuts every 1/4 inch across the potato, slicing about 3/4 of the way through - the spoons will prevent you from cutting all the way through.
- 3** Place cut potatoes on a large baking sheet lined with parchment paper. Drizzle 2 tablespoons olive oil over potatoes, working it into the cuts with your fingers or a brush.
- 4** Season potatoes all over with 1 pinch salt and 1 pinch black pepper, making sure seasoning gets into the cuts.
- 5 First bake**

Bake for 45-50 minutes until potatoes are tender when pierced with a fork and the cut edges are golden brown and crispy.
- 6 Add cheese and toppings**

Remove potatoes from oven and carefully insert 8 slices cheese between the potato cuts, distributing evenly. Sprinkle 4 slices bacon (crumbled) over the tops.
- 7** Return to oven for 5-8 minutes until cheese is completely melted and bubbly.
- 8 Serve**

Remove from oven and top each potato with a dollop of 1 cup sour cream. Serve immediately while hot and crispy.

?puçlar?

Use similar-sized potatoes to ensure even cooking times and consistent results.

Pat potatoes completely dry after washing and before seasoning to achieve maximum crispiness.

Place wooden chopsticks or spoons alongside the potato while cutting to prevent slicing all the way through.

Don't overcrowd the baking sheet - leave space between potatoes for proper air circulation and even browning.

Brush the seasoned oil mixture between the slices using your fingers or a pastry brush for even flavor distribution.

Use pre-sliced cheese for uniform thickness and easier insertion between the potato slices.

Let potatoes rest for 5 minutes after the first baking stage before adding cheese to prevent immediate melting and spillage.

For extra crispy edges, lightly dust with cornstarch before the final oil brushing.