

# MURANO

RESTAURANT

## Baked potatoes with vegetables and Parmesan

(4 persons)

Ingredients	Potatoes	800g (4 pcs.)
	Chicken ham	150g
	Eggs	2 pcs.
	Red pepper	200g
	Spring onions	200g
	Parmesan	100g
	Butter	50g
	Salt and pepper	
Preparation	Wash the potatoes and cook, unpeeled, in salted water. After cooking, scoop out the cooled potatoes with a spoon, and save the empty skins.	
	Fry finely chopped peppers in a heated pan, then add the spring onions. At the very end, add a cube of butter for extra flavour. After frying, mix the cooled vegetables with the excess potatoes, add the egg, grated Parmesan and finely chopped chicken ham, season with salt and pepper and combine.	
	Fill the hollowed potatoes with the prepared mixture, sprinkle with the rest of the grated Parmesan and bake in the oven for 15 minutes at 200° C.	
To serve	Serve with lettuce, cream, cream cheese or sour cream and garlic.	

## Zapečeni krompir sa povrćem i parmezanom

(4 osobe)

Potrebni sastojci	Krompir	800g (4 kom.)
	Pileća šunka	150g
	Jaja	2 kom.
	Crvena paprika	200g
	Mladi luk	200g
	Parmezan	100g
	Maslac	50g
So i biber		
Priprema	Krompir oprati i skuvati sa korom u slanoj vodi. Nakon kuvanja, ohlađen krompir izdubiti kašikom, a višak sačuvati.	
	Na zagrijanom tiganju propržiti sitno sjeckanu papriku, pa dodati mladi luk. Na samom kraju dodati kocku maslaca zbog dodatnog ukusa. Nakon prženja, prohladeno povrće pomiješati sa sačuvanim viškom krompira, dodati jaje, narendani parmezan i sitno sjeckanu pileću šunku, začiniti solju i biberom pa sjediniti.	
	Izdubljeni krompir napuniti pripremljenom masom, posuti ostatkom narendanog parmezana i peći u rerni 15 minuta na 200°C.	
Serviranje	Servirati sa zelenom salatnom, kajmakom, krem sirom ili pavlakom i bijelim lukom.	

