



Annabel Karmel's

Mice in Jackets Recipe

Ingredients

*4 medium baking potatoes (approx 225g each)
a little vegetable oil*

½ medium butternut squash (approx 300g)

40 g butter

40 g fresh grated parmesan cheese

1 tsp Dijon mustard

2 tbsp milk

40g grated Cheddar cheese

Decoration

4 small Cherry tomatoes

Chives

4 Radishes

Raisins

Spring onions

Method

1. Prick the potatoes in several places, place on a baking tray and brush all over with the oil.
2. Bake in an oven pre-heated to 190C (375F) for 1 to 1 ¼ hours or until they feel soft when pressed.
3. Cut a medium butternut squash in half, scoop out the seeds and brush with a knob of melted butter bake in the oven for about 40 minutes or until tender.
4. When cool enough to handle, cut the tops off the baked potatoes and scoop out the flesh.
5. Scoop out the flesh of the cooked butternut squash and mash together with the baked potato flesh, mustard, parmesan, milk and butter.
6. Season with a little salt and pepper.
7. Put the mixture back into the potato shells, cover with the grated Cheddar and cook under a pre-heated grill for a few minutes until golden.
8. Fix a small cherry tomato into each of the potatoes using a cocktail stick for the noses.
9. Add some short lengths of chives for the whiskers – you can tuck these behind the tomato.
10. Decorate with halved radishes for the ears, raisins for the eyes and spring onion for the tails.