

Tartiflette

At a glance

Perfect for beginners

Prep time 25 minutes

Cooking time 40 minutes

Serves 4

You'll need

Pan to boil Potatoes and an ovenproof dish

Ingredients

1kg Maris Piper, Red skinned Desiree or Baking Potatoes

2tbsp Olive Oil

300g Streaky Bacon chopped

1 Large Onion diced

4 Cloves of Garlic

130ml White Wine

200ml Double Cream

1 Whole Reblochon Cheese sliced

1 Tbsp Fresh Thyme Leaves (or 1 tsp of dried)

Freshly ground Pepper

Butter for greasing



Tartiflette

Method

1. Preheat the oven to 190 degrees / Gas 5
2. Peel the potatoes cover with salted cold water, bring to the boil and cook for 5-10 minutes until just tender. Leave to cool
3. Next heat the oil in a frying pan and cook the diced onion and bacon until golden brown add the garlic and cook for 2 more minutes, pour the white wine into the pan and let it bubble and reduce the liquid by half and remove from the heat.
4. Slice the cooled potatoes and place half into the buttered ovenproof dish, add some milled pepper (salt isn't needed as the bacon and cheese together are salty enough).
5. Sprinkle over the bacon and onion mixture and thyme leaves and top with the remaining potatoes.
6. Pour over the cream and arrange the slice reblochon cheese on top.
7. This can be prepared ahead and be kept in the fridge for a couple of days.
8. When ready to eat bake for about 25-30 minutes until the cheese is golden brown and bubbling.



Aud's tip

I have played around with a couple of recipes here but this is my own ultimate version of Tartiflette, I like lots of garlic but if you prefer you could reduce the amount a bit.

You can serve this with crusty baguette but if you want to put a slightly healthier slant on it then steamed broccoli or any green veg is also good!

