

Tartiflette

PREP: 30 MINS | COOKING: 25-30 MINS | SERVES: 4 | SKILL LEVEL: EASY

We have a wonderfully simple Christmas Eve tradition in our house – Tartiflette, served with plenty of crusty bread, a bowl of crisp green salad and a generous platter of charcuterie, all placed in the middle of the table for everyone to help themselves.

The run-up to Christmas is always busy, so one of the best things about Tartiflette is that you can make it well in advance and keep it in the freezer until you need it.

If you're a fan of the irresistible combination of melted cheese and potatoes, I'm sure you'll be making an extra one to freeze for another comforting winter meal.

Ingredients

1kg Charlotte potatoes or any small firm waxy variety
Olive oil for frying
Butter for greasing dish
250g streaky bacon, chopped
2 Shallots or 1 large onion, finely diced
2 Cloves Garlic, crushed
120ml White Wine
Black Pepper
Few sprigs of chopped thyme leaves
250ml Double Cream
*1 Whole Reblochon Cheese, sliced (about 450g)

Method

1. Heat the oven to 190°C
2. Cover the potatoes in cold water, bring them to the boil and cook for only 5 minutes then drain, place the lid straight back on and let them cool in their own steam
3. Next, heat the oil and fry off the shallots, bacon and garlic until browning at the edges
4. Add the white wine, cook for another minute or so until the wine has reduced
5. Slice the cooled potatoes and place half into a buttered baking dish with a little milled pepper, (you won't need salt as the bacon and cheese can be quite salty)
6. Sprinkle over the bacon mixture, sprinkle over the chopped thyme leaves, place the remaining sliced potatoes on top
7. Pour over the cream, arrange the sliced cheese evenly over the top and bake for 30-40 minutes until the cheese is golden and the potatoes are fully cooked.

Auds Tip ...

This classic dish comes from the Savoy region of the French Alps, where it's traditionally made with the local *Reblochon cheese. It can be a little difficult to find here, though, so a ripe Camembert makes an excellent alternative. You'll need 450g for this recipe, and it should be nicely ripe (and wonderfully smelly!) for the best flavour. As an added bonus, Camembert is usually much kinder on the wallet than Reblochon!ce.

