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Tartiflette



Ingredients

2.5lb potatoes, washed
0.5fl oz. olive oil
1oz. butter
1 large onion, diced
2 cloves of garlic, crushed
0.5lb bacon (beef), diced
1 whole reblochon cheese
Servings
4
Person
Preparation Time
20
min
Cooking Time
25
min

Preparation

1. Preheat the oven to 220°C
2. In a pot boil the potatoes in salted water for 10minutes until tender but not cooked through
3. While the potatoes are boiling in a pan heat the oil and butter and sweat the onions for a few minutes. To this add the bacon and garlic. Cook until the onions are soft and translucent
4. Let the boiled potatoes cool slightly and slice them about a cm thick
5. Choose an ovenproof dish and rub it well with some butter. Layer the bottom of the dish with half of the sliced potatoes
6. Put a layer of the onion and bacon mix on top of this. Then the remaining potatoes and top it off with a final layer of the onion and bacon
7. Half the reblochon cheese and put the two halves on top of the potatoes
8. Place in the oven for 20 – 25 minutes or until the cheese has browned slightly.

Cooks Note

Preparation time: 20 minutes; Cooking time: 25 minutes; Serves 4; Remove the bacon for a vegetarian dish