Posted on 12 April 2018

by Liz Robb

This rich and creamy dish, an Alpine favourite, is served in individual dishes,

accompanied by mixed pickles and a crisp salad with a honey and mustard dressing. Truly indulgent, a scrumptious occasional treat to share with friends.

Ingredients

450-500g Charlotte potatoes*
3-4 shallots or 2 small onions
120g smoked bacon lardons **
1 fat clove of garlic
30g butter
Olive oil
1 lemon***
200ml double cream
Salt and black pepper
230g Reblochon cheese
Iceberg lettuce
Mixed pickles
A teaspoon of dijon mustard
Half a teaspoon of runny honey
A tablespoon of rice vinegar

Servings
4
Person

Preparation

1. Peel the potatoes and cut them into large chunks. Cook in boiling lightly salted water for about 10 minutes, until almost cooked through. Drain and allow to steam dry and cool.
2. Preheat the oven to 200 degrees, or 180 degrees fan oven. Cut the cheese into thin slices.
3. Peel and very finely chop the shallots or onions. Saute gently in 15g of butter and a splash of olive oil for 2 minutes.
4. Add the lardons and the peeled and crushed garlic to the shallots and cook for another 5 minutes, or until the lardons are well browned and the onion and garlic are soft. Stir in the juice of half a lemon and simmer gently for a few minutes.
5. Turn off the heat and gradually stir in the cream, Heat gently, stirring, for a few minutes; don't allow to boil. Season to taste.
6. Meanwhile, cube the cooled potatoes and fry in 15g melted butter for 5-7 minutes, turning, until browned and beginning to crisp.
7. In 4 individual gratin dishes, place a thin layer of potato, then spoon on a layer of shallot, bacon, garlic and cream. Season with black pepper and cover with sliced cheese. Repeat the same layers, finishing with the cheese.
8. Bake in the preheated oven for about 15 minutes, or until the topping is bubbling and golden.
9. While the tartiflette is cooking, mix together the mustard, honey and vinegar and then whisk in the olive oil. Season and chill in the fridge.

10 Serve the tartiflette with a small dish of pickles and sliced crisp lettuce drizzled with the mustard and honey dressing.

Cooks Note

*Any other variety of waxy potato will do just as well.
**Bacon is a traditional ingredient of this dish, but you could replace it with a vegetarian alternative or omit it altogether.
***I replaced the traditional use of white wine with lemon juice; it still tastes good!