

## Tartiflette

This is a truly indulgent dish, which is best appreciated after a morning on the ski-slopes — or at least a brisk winter's walk. It is important to use a ripe Reblochon or Préféré des Montagnes. You can also try other cheese, like raclette or camembert for this recipe if you cannot get the Reblochon.



**Serves 4**

### **Ingredient**

1.5kg medium-sized potatoes, such as Desirée or Agria  
1 large white onion, peeled and diced  
2 thick rashers of smoked streaky bacon, diced  
25g butter  
1 garlic clove, peeled and cut in half  
sea salt and freshly ground black pepper  
1 ripe Reblochon cheese

### **Preparation**

Preheat the oven to 200°C/400°F gas mark 5.  
Bring a large pan of water to the boil and cook the potatoes whole, in their skins, for 15 minutes.  
Meanwhile, cook the onion and bacon in the butter in a heavy frying pan over a medium heat; they should sweat but not brown.  
Drain the potatoes and as soon as they are cool enough to handle peel them — the quicker the better. Slice thickly across.  
Choose an ovenproof earthenware dish and rub it well with the out halves of garlic and butter.  
Layer half the sliced potatoes across the base, season, then scatter over the onion and bacon mixture. Add the remaining potatoes and more seasoning.  
Place the whole Reblochon on top. Bake for 10 minutes, then reduce the heat to 180C/350°F/gas mark 4 for a further 20—25 minutes. The Reblochon should melt within its skin and the fat drip down while the potatoes crisp.

### **Suggestion**

Tartiflette is a filling dish and all you really need to go with it is a nicely dressed green salad.  
Wine suggestion: Anjou Village or Bordeaux (all available at la Cave).

**Bon appétit!**