

# Maple glazed smoked bacon with potatoes roasted in clarified butter |

## Recipe for 4 portions

### Description

Thick slices of bacon roasted with a drizzle of maple syrup for a sweet-salty contrast and served with crispy potatoes.

### Note

For this recipe, it is best not to rinse the potatoes after they are sliced. By not rinsing them, they retain more starch which will give them a nicer texture once cooked.

### Ingredients

#### For the maple glazed smoked bacon

- 200 Gr Smoked bacon
- 60 Gr Maple syrup
- Salt and pepper

#### For the crispy potatoes

- 300 Gr Yukon gold potatoes
- 40 Gr Butter
- 2 Sprig(s) Thyme
- Salt and pepper

#### Optional

- 4 Handful(s) Mixed greens
- Salt and pepper

### Preparation

- Preparation time **30 mins**
- Preheat your **four** at **375 F°**

#### General preparation

Slice your smoked bacon about 0.5cm thick. Chop the thyme leaves. Peel the potatoes and cut them into thin slices using a mandolin.

#### Potato preparation

Melt the butter, remove the foam and keep the yellow part only (clarified butter). In a bowl, add the thinly sliced potatoes and coat them well with the clarified butter. On a baking sheet lined with parchment paper, make the rosaces by interweaving the slices of potato to form a circle about 10-15 cm in diameter. You can use a ring mold to make uniform shapes. Sprinkle with salt and chopped thyme and bake roughly 20-25 minutes, until browned and tender.

#### Maple glazed smoked bacon

On a baking sheet lined with parchment paper, spread your slices of bacon. Brush them with maple

syrup and bake about 10-15 minutes, making sure to brush with maple syrup 2 more times while cooking to obtain a nice crispiness.

To serve

Place a rosace of potato at the bottom of the plate, then place the slices of bacon on top. You could also serve a small mesclun salad seasoned with a dash of olive oil and lemon juice on the side.

**Bon appétit!**