

Savoy tartiflette with Reblochon

Recipe for 4 persons

Description

The classic from Savoy mountains: potatoes, onions, bacon and Reblochon cheese, all cooked slowly in the oven.

Note

You can also make this recipe in individual ramekins for an original presentation.

Ingredients

For the tartiflette

- 1 Kg Yukon gold potatoes
- 2 Unit(s) Onion
- 200 Gr Smoked bacon
- 100 Ml White wine
- 300 Gr Reblochon cheese
- 1 Clove(s) Garlic
- 100 Ml 35% cooking cream

- Salt and pepper

For the salad

- 4 Handful(s) Mixed greens
- 15 Ml White balsamic vinegar
- 5 Ml Dijon mustard
- 30 Ml Olive oil

- Salt and pepper

Preparation

- Preparation time **60 mins**
- Preheat your **four** at **350 F°**

General preparation

Cook the potatoes in a big pan starting with cold water, peel it and cut in in slices. Cut onions into thin slices. Crush the garlic clove. Cut the bacon into small dice.

Tartiflette preparation

In a skillet, fry the bacon, add onions and cook over low heat for 5 min. Then add the white wine and garlic and cook for 2 to 3 min. In a baking dish, alternate layers of potatoes and layers of onions / bacon. Season with salt and pepper each layer. Finally, cut slices of Reblochon and then cover the dish. Pour a little milk in the dish, and bake for about 25 min.

Salad preparation

Mix the vinegar with the mustard using whisk then add the oil in a drizzle. Season with salt and pepper and add to the mixed greens at the last moment.

To serve

On your plate, place a portion of tartiflette accompanied by a small salad.

Bon appétit!