


French Cuisine

MADE SIMPLE

French potato, cheese, and bacon gratin

Tartiflette

 6 people



30 mins prep time



60 mins total time



Easy

INGREDIENTS

- 4.5 pounds (2 kg) of quality potatoes cut in cubes of less than one inch in thickness.
- ½ onion sliced
- 1 1/4+ cups (300 cL) of cream
- 12 slices (200 g) of bacon sliced up long ways
- 500 g of Reblochon (if you don't have this here are other options: gruyere, muenster, camembert, raclette, or brie cheese)
- salt and pepper to taste



DIRECTIONS

1. Peel and cut the potatoes into cubes of less than 1 inch diameter pieces.
2. Cook the potatoes in boiling water until they are 90% cooked. Once cooked drain the water and place potatoes in a large casserole dish.
3. Cut the onions and bacon into smaller slices and cook them together in a frying pan. Do not cook until the bacon is crispy.
4. Keeping the liquid, pour the bacon and onions over the potatoes. Make sure they are spaced out evenly among the potatoes.
5. Pour the cream over the mixture and shake the mixture around a little with your hands so the cream gets on all of the potatoes.
6. Lightly push down the potatoes so that they are an even layer on top.
7. Add salt and pepper
8. Instructions for cutting the cheese if it is a wheel: Take wheel of cheese and cut it long ways so that now there are two wheels. Next cut both wheels in fourths so they look like pie pieces. You should end up with 8 pieces of cheese.



9. Next, place your cheese directly on top of the potatoes. If using cheese wheel pieces, make two rows of four pieces of cheese slices.
10. Cook at 400 °F (200 °C) on the middle/low rack for about 30 minutes or until the edges are slightly bubbly.
11. Allow to cool for a few minutes and serve it up warm with a side salad and some red wine.
12. This meal tastes even better the next day, so left overs are great (if there are any left!)

Bon Appetit!
Emilie Anne 

