

Tasting, Sampling and Sharing

with friends

Tartiflette



Ingredients (serves 4 - 6)

Butter for the dish

800g (1 ¾ lb) small new potatoes such as Charlotte

1-2 tbspn olive oil

1 large onion, finely chopped

250g (9oz) streaky smoked bacon, chopped

250g (9oz) button mushrooms, halved

150g (5oz) Reblochon cheese, or Taleggio or Gruyere (remove any rind)

150ml (1/4 pint) pouring double cream

a little paprika

2 tbspn chopped fresh parsley

Method:

Preheat oven 200c /180c fan /gas 6

Butter an ovenproof dish approx 18x25cm (7 ½ x 10inch)

Boil potatoes in salted water until tender. Drain and, when cool enough to handle but still warm, slice thickly. Arrange in the buttered dish.

Heat the oil in a large frying pan, add onions and fry for a few minutes over a high heat.

Add the bacon and fry for a further few minutes, then lower heat, cover and cook for 20mins, until tender, stir occasionally.

Add the mushrooms to the pan and fry over high heat for 3 mins. Scatter over the potatoes and stir in. Coarsely grate the cheese over the potato mixture.

Pour the seasoned cream over the top of the potato mixture, sprinkle with paprika and bake in the preheated oven for about 15 mins until crisp on top and piping hot. Sprinkle with the parsley and serve.

Serve on plate with salad leaves and oven roasted tomatoes, drizzled with the cooked down tomato juices.

Ann Farr 17th October 2012