

Tartiflette (Reblochonade)

This is instant cardiac arrest stuff, if ever there were any, and should come with a government health warning. Belly-building lunch from the French ski resorts.

Planning

serves:	4
prep time:	20 mins
cooking time:	1 hr

Ingredients

3 lbs potatoes (not floury)
2 large onion, halved & sliced
8 oz smoked bacon cut into lardons
1 Reblochon
2 glasses dry white wine
pepper

Method

Using a sauté pan, soften the onions in a little butter. Add white wine to deglaze and reduce completely. Reserve the onion mixture for later.

In the same pan, cook the lardons until all the fat runs. Remove the lardons from their fat and reserve them for later. Cut the potatoes into rounds and add them to the pan. Mix well to absorb all the bacon fat. In a small saucepan, briefly boil the wine to drive off all the alcohol then add it to the potatoes. Cover the pan and cook the potatoes over gentle heat until the potatoes begin to soften. Do not overcook! Add a little water during cooking if necessary.

In an ovenproof earthenware dish, put a layer of the potatoes followed by the reserved onion and bacon and finish with another layer of potato. Slice the Reblochon in half horizontally, then cut each half into quarters. Lay each piece of Reblochon on top of the potato skin side up. Heat in a hot oven for 15-20 minutes.

Serve with salad and white wine.