



TARTIFLETTE

INGREDIENTS

- 30g butter, chopped
- 1kg white potatoes
- 300gms bacon or speck diced
- 6 French shallots or 3 onions sliced thinly
- 3 garlic cloves, crushed
- 3 tsps. olive oil
- 1 tbsp. sea salt
- Cracked pepper to season
- 100ml white wine
- 200ml crème fraîche
- 100ml pouring cream
- 300gms brie or camembert
- 5 sprigs fresh thyme, leaves removed
or 5 tsps dried thyme

DIRECTIONS

- 1. Preheat oven to 200C/180C fan forced. Grease a square 2L (8 cup) ovenproof baking dish with half the butter.**
- 2. Place the potatoes leaving the skin on in a saucepan of cold water and sprinkle over the salt. Bring to the boil over high heat. Reduce the heat and simmer for 12-15 minutes or until the potatoes are just tender, but not quite cooked through. Or microwave for 20 minutes. They should give some resistance when a knife is inserted. Drain the potatoes. Set aside to cool. Cut into slices about 5-7mm thick or roughly 2cm cubes, whichever you prefer**
- 3. Meanwhile, heat a large frying pan over medium heat. Heat the oil and remaining butter until melted. Add the bacon, shallots/onions and garlic and cook, stirring often, for 10-15 minutes or until shallot is caramelised and bacon is crisp. Add the wine to the pan and stir to deglaze, scraping the base of the pan to remove any crispy bits. Simmer for 1-2 minutes or until the wine is reduced by two-thirds. Remove from the heat and add the crème fraîche, cream and thyme leaves.(leaving a small amount for garnish) Season with salt and pepper. Stir to combine.**





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DIRECTIONS

4. Layer half the potato over the base of the prepared dish and spoon over half the shallot mixture. Repeat with the remaining potato and shallot mixture. Cut the cheese in half then into wedges. Arrange the wedges on top of the potato and shallot mixture.

5. Bake the tartiflette for 30-40 minutes or until the potato is tender and the cheese is melted and gooey. Serve sprinkled with extra thyme sprigs.

