

Traditional Tartiflette Recipe – Creamy, Comforting and Foolproof

Préparation : 45 min • Cuisson : 30 min

Ingrédients

- 350g of yellow onions
- 800 to 900g of reblochon
- 1.5kg of potatoes
- 350g of smoked bacon
- 1 clove of garlic
- 150ml of white wine

Préparation

1. Even though we are on a pastry blog, I regularly propose savory recipes that are part of my regular recipe book, those that I make every year depending on the seasons, and here's another one: tartiflette.
2. A family dish, very comforting and of course delicious, I recommend serving it with a well-dressed green salad.
3. One last tip, if possible, use wild pepper, it pairs very well with the smoky flavor of the tartiflette For 6 people: Preparation time: 45 minutes + 30 minutes of cooking Ingredients: of yellow onions 800 to of reblochon 1.
4. of potatoes of smoked bacon ove of garlic Pepper of white wine QS of olive oil / butter for cooking Recipe: Cut the smoked bacon into lardons.
5. Sauté them in a pan over medium heat to brown and render the fat.
6. Then add the peeled onions cut into thin rings.
7. Continue cooking over medium heat, stirring regularly.
8. When the onions are nicely browned, deglaze the mixture with the white wine, and add the pepper.
9. Let it cook until the wine is reduced, then set aside.
10. Peel the potatoes and cut them into thin slices.
11. Sauté them in a pan in the fat of your choice (I use half olive oil and half butter).
12. Cook over medium heat, stirring regularly until the potatoes are well cooked.
13. Peel the garlic clove and cut it in half, then rub the baking dish with it.
14. Cut the reblochon into slices.
15. Spread half of the cheese at the bottom of the dish rubbed with garlic, then add half of the potatoes.
16. Add the smoked bacon/onion mixture and then cover with the remaining potatoes.
17. Finish by adding the other half of the reblochon.
18. Bake in the preheated oven at 190°C for 25 to 30 minutes before enjoying!