

Tartiflette

Prep:10 mins / Cook: 75mins / Total: 85mins / Serves: 4 to 6 servings

Ingredients:

- ❑ 2 1/4 pounds (6-7) Gold potatoes
- ❑ Kosher salt
- ❑ 3 fresh thyme sprigs
- ❑ 1/4 pound slab or thick-cut bacon, cut into 1/4-inch lardons
- ❑ 1 to 2 tablespoons unsalted butter, only if needed
- ❑ 2 medium yellow onions thinly sliced.
- ❑ Freshly ground black pepper
- ❑ 1/2 cup dry white wine
- ❑ 1/2 cup heavy cream or crème fraîche
- ❑ 1 pound Reblochon-style soft-rind cheese (**see note*** for suggested cheeses)

Directions:

Peel Potatoes and cut into 1/2-inch thick rounds. In a large pot, cover potatoes with cold water. Season generously with salt and thyme and bring to simmer until potatoes are just tender over medium heat. Cook at a bare simmer until potatoes are tender and easily pierced with a paring knife, about 25 minutes. Discard thyme, drain potatoes, return to pot, and set aside.

Preheat oven to 350 degrees. In a 10-inch cast iron or stainless-steel skillet, cook bacon over medium-high heat until fat begins to render. Lower heat and continue to cook, stirring occasionally, until bacon is “chewy doneness” about 5 mins. Drain off all but 1/4 cup of fat. Add the onions, season with salt and pepper, and cook stirring frequently, until onions have softened but not browned.

Add wine and cook, stirring until wine has almost fully cooked off, 1-2 minutes. Scrape bacon-onion mixture into pot with potatoes and toss gently to combine. Scrape the potato mixture into a baking dish. Add cream. Cut cheese into roughly 1/2-inch thick slabs. (You can cut the cheese wheel in half to make a half-moon).

Arrange the cheese on top of the potato rind side up. Set baking dish on top of foil lined baking sheet and bake until cheese is melted, bubbling, and lightly browned on top. Serve and enjoy!

***Note:** Here is a small list of cheese options: Taleggio, Jasper Hill Oma, Jasper Hill Willoughby, Jasper Hill Moses Sleeper, Camembert, Delice du Jura, Saint-Nectaire.

Take your pick or go for something else in this general family of soft-rind, cow’s milk cheese.