

# Savoy tartiflette with Reblochon

**Recipe for 4 persons**

## Description

The classic from Savoy mountains: potatoes, onions, bacon and Reblochon cheese, all cooked slowly in the oven.

## Note

You can also make this recipe in individual ramekins for an original presentation.

## Ingredients

### For the tartiflette

- 1 Kg Yukon gold potatoes
- 2 Unit(s) Onion
- 200 Gr Smoked bacon
- 100 Ml White wine
- 300 Gr Reblochon cheese
- 1 Clove(s) Garlic
- 100 Ml 35% cooking cream
  
- Salt and pepper

### For the salad

- 4 Handful(s) Mixed greens
- 15 Ml White balsamic vinegar
- 5 Ml Dijon mustard
- 30 Ml Olive oil
  
- Salt and pepper

## Preparation

- Preparation time **60 mins**
- Preheat your **four** at **350 F°**

### General preparation

Cook the potatoes in a big pan starting with cold water, peel it and cut in in slices. Cut onions into thin slices. Crush the garlic clove. Cut the bacon into small dice.

### Tartiflette preparation

In a skillet, fry the bacon, add onions and cook over low heat for 5 min. Then add the white wine and garlic and cook for 2 to 3 min. In a baking dish, alternate layers of potatoes and layers of onions / bacon. Season with salt and pepper each layer. Finally, cut slices of Reblochon and then cover the dish. Pour a little milk in the dish, and bake for about 25 min.

### Salad preparation

Mix the vinegar with the mustard using whisk then add the oil in a drizzle. Season with salt and pepper and add to the mixed greens at the last moment.

### To serve

On your plate, place a portion of tartiflette accompanied by a small salad.

**Bon appétit!**