

Cheese and potato bake

Cuisine: French

Food category: Pork



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Company: Retigo



Program steps

1	Hot air	100 %	Termination by core probe temperature	65 °C	160 °C	100 %	
2	insert the potatoes in						
	Steaming		Termination by time	00:20 hh:mm	65 °C	50 %	
3	take out the potatoes insert the baking dish in						
	Golden touch				180 °C	100 %	
4	Golden touch				220 °C	100 %	

Ingredients - number of portions - 8

Name	Value	Unit
potatoes (maris piper or king edward)	1.5	kg
butter soft	60	g
onion	1	pcs
smoked bacon	250	g
dry white wine	150	ml
double cream	220	ml
garlic cloves, finely chopped	1	pcs
reblochon cheese	400	g

Nutrition and allergens

Allergens: 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

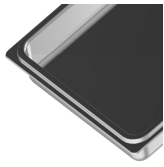
Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	762.6 kJ
Carbohydrate	86.9 g
Fat	36.8 g
Protein	22.4 g
Water	0 g

Directions

1. Set the oven on dry heat at 260°C
2. Submerge the potatoes in water and insert the core probe in the water, set to 65°C
3. When the water reaches the desired temperature, set the oven on steam at 65°C and cook for 20 minutes
4. Drain the potatoes and leave outside on a perforated dish for 15–20 minutes so they can let off steam
5. Sauté the bacon in half the butter and chuck in the halved and mandolin sliced onions
6. to soften at a later stage. Pour in the wine and allow to boil on high heat until the alcohol evaporates
7. Lower the heat and reduce to a very thick texture
8. Remove from the heat and stir in the cream
9. Sauté the potatoes to a golden hue in the remaining butter, adding the whole garlic clove and removing it once it softens
10. Cut the cheese in half, horizontally
11. Set the oven on dry heat at 180°C, using Golden Touch function
12. Cover the base of an ovenproof dish with half the potatoes, layering half the onion and bacon mixture over them. Top with one of the cheese halves
13. Repeat the process with a layer of the remaining potatoes, the remaining half of the onion and bacon mixture and the other half of the reblochon on top
14. Bake for 10 minutes and crank up the heat to 220°C for a few more minutes until the cheese gains a golden, crispy finish
15. Portion and serve

Recommended accessories



GN container Stainless
steel full



Enameled GN container