

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 to soften at a later stage. Pour in the wine and allow to boil on high heat until the alcohol evaporates
6. Lower the heat and reduce to a very thick texture
7. Remove from the heat and stir in the cream
8. Sauté the potatoes to a golden hue in the remaining butter, adding the whole garlic clove and removing it once it softens
9. Cut the cheese in half, horizontally
10. Set the oven on dry heat at 180°C, using Golden Touch function
11. 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

12. Repeat the process with a layer of the remaining potatoes,

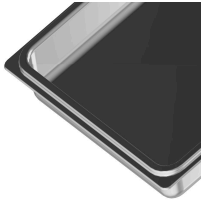
the remaining half of the onion and bacon mixture and the other half of the reblochon on top

13. 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

14. Portion and serve

Recommended accessories



GN container Stainless steel full



Enameled GN container