

Cheese and potato bake

Cuisine: French

Food category: Pork



Author: Jaroslav Mikoška

Company: Retigo



Program steps

1	Hot air	100 %	Termination by core probe temperature	65 °C	160 °C	+ 100 %	X
2	insert the potatoes in						
	Steaming		Termination by time	00:20 hh:mm	65 °C	+ 50 %	X
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

- Set the oven on dry heat at 260°C
- Submerge the potatoes in water and insert the core probe in the water, set to 65°C
- When the water reaches the desired temperature, set the oven on steam at 65°C and cook for 20 minutes
- Drain the potatoes and leave outside on a perforated dish for 15–20 minutes so they can let off steam
- 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
- Lower the heat and reduce to a very thick texture
- Remove from the heat and stir in the cream
- Sauté the potatoes to a golden hue in the remaining butter, adding the whole garlic clove and removing it once it softens
- Cut the cheese in half, horizontally
- Set the oven on dry heat at 180°C, using Golden Touch function
- 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
- 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
- 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
- Portion and serve

Recommended accessories



GN container Stainless
steel full



Enameled GN container