

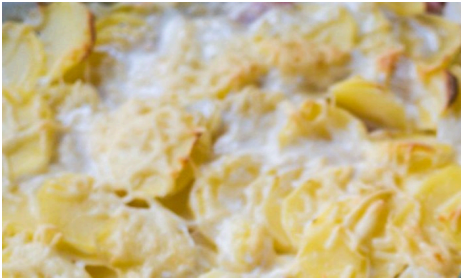
# Potato and bacon gratin

Cuisine: **French**  
Food category: **Side dishes**



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Company: **Retigo**





## Program steps


Preheating:


215 °C


1


 Hot air


 100 %

 Termination by time

 00:30 hh:mm

 210 °C

 70 %



Ingredients - number of portions - 100		
Name	Value	Unit
Chopped onion	5	kg
5 tbsp vegetable oil	500	ml
skimmed milk	10	l
Garlic puree	150	g
Smoked bacon	5	kg
Potato	20	kg
dehydrated vegetable broth	50	g
Instant Dehydrated White Red	800	g
gruyère	1.5	kg
Raclette	2	kg

Nutrition and allergens	
Allergens: Minerals: Cu, Mg, P Vitamins: A, C, D, E, K	
Nutritional value of one portion	Value
Energy	59.6 kJ
Carbohydrate	0 g
Fat	4.8 g
Protein	4.1 g
Water	0 g

Directions

Sauté the garlic, onions, and bacon in a little oil until lightly browned.

Add the potato slices, then season with salt and pepper.

Meanwhile, bring the milk and vegetable stock to a boil.

Off the heat, stir in the white roux to obtain a smooth consistency.

Pour this mixture over the potatoes and mix well to coat them completely.

Divide the mixture into gratin dishes, top with raclette cheese, and sprinkle with grated Emmental cheese.

Bake until the surface is golden brown and bubbly.