

Potato and bacon gratin

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



Author: **Chloé Lasseron**


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.