Tartiflette

Cuisine: **French**
Food category: **Pork**

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Company: **Retigo**

Program steps

Preheating: 100 °C

1	Steaming		Termination by time	00:20 hh:mm	99 °C	50 %		
2	Hot air	100 %	Termination by time	00:10 hh:mm	180 °C	100 %		

Ingredients - number of portions - 4

Name	Value	Unit
potatoes	1	kg
Smoked bacon	250	g
shallot	1	pcs
crème fraîche	200	g
reblochon cheese	1	pcs
dry white wine	100	ml

Nutrition and allergens

Allergens:
Minerals: Ca, Cu, Fe, I, K, Mg, Mn, Na, P, Zn
Vitamins: A, B, C

Nutritional value of one portion	Value
Energy	725.6 kJ
Carbohydrate	49.6 g
Fat	44.8 g
Protein	29.1 g
Water	16.3 g

Directions

Peel the potatoes and steam them.

Meanwhile, in a hot skillet, sauté the lardons with the finely chopped shallot until they have a nice golden color. Deglaze generously with white wine and let it reduce until the liquid has almost entirely evaporated.

Thinly slice the potatoes and arrange them in successive layers in a baking dish, alternating with the lardons mixture.

Pour the thick crème fraîche over the entire dish, then season with salt and a good amount of freshly ground pepper. Finish by covering the gratin with slices of reblochon, evenly distributed for a melting and gratiné result.

Place in the oven