

# 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:<br>Minerals: Ca, Cu, Fe, I, K, Mg, Mn, Na, P, Zn<br>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