



Traditional Tartiflette (from Savoie)



Ingredients (serves 4)

- 1.2 kg (2.5 lb) waxy potatoes (e.g., Charlotte or Yukon Gold)
 - 200 g (7 oz) lardons or diced smoked bacon
 - 1 large onion, finely sliced
 - 1 Reblochon cheese (~450 g / 1 lb), halved horizontally
 - 150 ml ($\frac{2}{3}$ cup) dry white wine (preferably from Savoie, like Apremont)
 - 2 tbsp crème fraîche (optional for extra richness)
 - Salt and freshly ground black pepper, to taste
 - 1 tbsp butter (for greasing)
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Instructions

1. Preheat and Prepare:

- Preheat the oven to 200°C (390°F).
- Butter a large baking dish or gratin dish.

2. Cook the Potatoes:

- Peel the potatoes and boil in salted water for 15–20 minutes until just tender.
- Let them cool slightly, then slice into thick rounds or chunks.

3. Cook the Bacon and Onions:

- In a skillet, cook the lardons over medium heat until golden and crispy.
- Add the sliced onions and cook until soft and lightly caramelized (about 10 minutes).
- Deglaze with the white wine, simmer for 2–3 minutes, then remove from heat.

4. Assemble:

- Layer half the potatoes in the baking dish.

- Add the bacon-onion mixture (and a few spoonfuls of crème fraîche if using).
- Add the remaining potatoes on top.
- Cut the Reblochon cheese in half horizontally (rind included) and place the halves on top of the dish, rind side up, to melt and form a crust.

5. Bake:

- Bake uncovered for 20–25 minutes, or until bubbling and golden on top.
- Optional: Finish under the grill (broiler) for 2–3 minutes for a browned, crispy top.



Serving Suggestions

Serve Tartiflette hot, ideally with:

- A green salad with vinaigrette to cut the richness
- A glass of chilled Apremont, Roussette de Savoie, or another dry white wine from the region