

## Tartiflette (French Potato and Cheese Gratin)

### Ingredients

- 8 oz ripe Camembert or Taleggio cheese, rind on
- 1<sup>3</sup>/<sub>4</sub> pounds Yukon Gold potatoes, unpeeled, halved lengthwise and sliced into 1/4-inch half-moons
- 6 slices thick-cut bacon, cut into 1/2 inch pieces
- 1 large onion, chopped fine
- 1 1/4 tsp table salt, divided
- 2 1/2 tsp minced fresh thyme
- 2 garlic cloves, minced
- 1/2 cup dry white wine
- 1/2 cup heavy cream
- 1/4 tsp pepper
- crème fraîche for garnish (optional)



### Preparation

1. Adjust oven rack to middle position and heat oven to 400°
2. Line large plate with paper towels
3. Grease 8-inch square baking dish
4. Cut Camembert in half horizontally to create 2 pieces of equal thickness
5. Cut each half into 3/4 inch pieces
6. Place steamer basket in large saucepan
7. Add water to barely reach bottom of steamer and bring to boil over high heat
8. Add potatoes, cover, and reduce heat to medium (small wisps of steam should escape from beneath lid)
9. Cook until potatoes are just cooked through and tip of paring knife inserted into potatoes meets little resistance, 15-17 minutes
10. Leaving potatoes in steamer, remove steamer from saucepan; set aside and let cool slightly, at least 10 minutes
11. While potatoes cool, cook bacon in 12 inch skillet over medium heat, stirring occasionally, until browned and chewy-crisp, 4-6 minutes
12. Using slotted spoon, transfer bacon to prepared plate; pour off all but 2 tablespoons bacon fat
13. Add onion and 1/2 teaspoon salt to fat left in skillet and cook over medium heat, stirring occasionally, until onion is softened and beginning to brown, about 7 minutes
14. Add thyme and garlic and continue to cook, stirring occasionally, until fragrant, about 2 minutes longer
15. Add wine and cook until reduced by half, about 2 minutes
16. Off heat, stir in cream, pepper, and remaining 3/4 teaspoon salt
17. Add potatoes to skillet and stir gently to coat with onion mixture
18. Transfer half of potato mixture to prepared dish and spread into even layer
19. Top evenly with half of bacon
20. Add remaining potatoes and top evenly with remaining bacon
21. Arrange Camembert, rind side up, in even layer on top
22. Bake until bubbling and lightly browned, about 20 minutes

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23. Let cool for 10 minutes before serving

24. Top each serving with spoonful of crème fraîche, if using