

Carina's Feast

WINERY

✿ *May 2013 Cellar Club Party* ✿

TARTIFLETTE

Paired with 2009 Cabernet Franc

Yield: 4-6 servings

INGREDIENTS:

2½ POUNDS WAXY POTATOES, RED OR YUKON, WHOLE	1 CUP DRY WHITE WINE
1 TABLESPOON CANOLA OIL	½ CUP CRÈME FRAÎCHE OR HEAVY CREAM
1¼ CUPS SMOKED BACON, DICED	8OZ. REBLOCHON CHEESE, CUT LENGTHWISE
2 YELLOW ONIONS, THINLY SLICED	1 TEASPOON GROUND ALLSPICE
2 TABLESPOONS GARLIC, MINCED	KOSHER SALT & FRESHLY GROUND BLACK PEPPER

METHOD:

1. Preheat the oven to 350° F.
2. Wash the potatoes and place in a large pot of cold, salted water. Bring to a boil then reduce heat and simmer until potatoes are just tender (use a paring knife to test). Do not overcook. Remove potatoes from water and allow to air dry. Once cooled, slice potatoes ¼ inch and reserve.
3. Meanwhile, cook the diced bacon until brown. Drain the bacon from the fat and reserve the bacon bits. Bacon fat can be stored for a later use, if desired.
4. Add the sliced onion and garlic to the bacon pan after removing bacon bits and fat, and cook until soft, about 5-8 minutes.
5. Add the wine and cook until liquid is reduced by half.
6. Add the crème fraîche or cream and allspice and continue cooking for 5 minutes over medium heat, to reduce cream slightly. Add bacon bits (not the reserved fat) to the cream mixture and stir to combine. Season with salt and pepper.
7. In a 9x11 oven-proof dish, spread 1 cup of the onion mixture on the bottom of the pan. Add one layer of potatoes without overlapping. Season the potatoes with salt and pepper. Spread another thin layer of the onion mixture then add another layer of potatoes and season with salt and pepper. Top with remaining cream mixture.
8. Top the dish with the round of cheese (1/2 wheel sliced horizontally).
9. Bake uncovered for 45 minutes or until brown and bubbly. Remove from the oven. Let the dish rest for 10 minutes or so before serving to give it time to set up.

Adapted from: cookingchanneltv.com/recipes/laura-calder/tartiflette.print.html

Recipe prepared by Chef Wendy Bennett of Wine Country Cooking Studio

 winecountrycookingstudio.com 