



# TARTIFLETTE

PAIRED WITH 2014 CABERNET FRANC | YIELDS 4-6 SERVINGS

## INGREDIENTS

- |                                                              |                                         |
|--------------------------------------------------------------|-----------------------------------------|
| 2½ pounds Waxy potatoes, like Red Bliss or Yukon Gold, whole | ¾ cup Asiago Cheese, grated             |
| 1 tablespoon Canola Oil                                      | ¾ cup Fontina Cheese, shredded          |
| 1 1/4 cups Smoked Bacon, diced                               | ¾ cup Parmesan Cheese, grated           |
| 2 Yellow Onions, thinly sliced                               | 1 ¼ cups Sharp Cheddar Cheese, shredded |
| 2 tablespoons Garlic, minced                                 | 1 teaspoon Ground allspice              |
| 1 cup Dry White Wine                                         | Freshly ground Black Pepper as needed   |
| ½ cup Crème fraîche or Heavy Cream                           | Kosher Salt as needed                   |

## METHOD

1. Preheat the oven to 350 degrees 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 bacon from fat and reserve 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 bowl, combine the Asiago, Fontina, Parmesan and Cheddar cheeses together until well blended.
8. In a 9x11 oven-proof dish, spread 1/3 of the creamy onion mixture on the bottom of the pan. Add one layer of potatoes without overlapping then season the potatoes with salt and pepper. Sprinkle with 1/3 of the cheese mixture. Then repeat with the 1/3 of the creamy onion mixture, then potatoes (season) then 1/3 of the cheese mixture. Top with remaining cream mixture and remaining cheese.
9. Bake uncovered for 45 minutes or until brown and bubbly. Remove from the oven and allow the dish to rest for 10 minutes or so before serving. This gives it time to set up.