

# TARTIFLETTE

*Recipe created by Chef Brian Sutton*



*Serves 2-4, depending on portion size*

## **Ingredients:**

1.5 pounds of mixed marble potatoes  
4 medium sized shallots  
6 oz thick-cut Applewood smoked bacon  
2 bunches of thyme  
8 oz of Robiola Bosina cheese (or your favorite soft ripened cheese)  
1 bay leaf

## **Method:**

Place marble potatoes in a pot of salted water along with 1 bay leaf and 6 sprigs of thyme. Bring to a boil and reduce to simmer and par-cook for approximately ten minutes. Potatoes should be firm but soft. Remove potatoes from pot and cool, then slice.

Cut bacon into lardons, 1/2 inch wide. Peel shallots and cut into quarters. May substitute with pearl onions.

Preheat oven to 400F.

In an 8-9-inch sauté pan over medium heat begin to render the bacon. Allow it to crisp in its own fat, then strain, reserving the bacon fat for cooking the remaining ingredients.

With the pan still hot, add the shallots and some of the reserved bacon fat, slowly caramelizing the shallots. Once they are lightly caramelized, add the cut potatoes with a little more bacon fat and cook until potatoes are golden.

Add in the cooked bacon lardons and top with slices of Robiola Bosina cheese.

Bake the pan at 400F until cheese has melted.

Enjoy with Joseph Phelps Cabernet Sauvignon, Napa Valley. Cream can be added, but is not necessary. You may also omit the bacon for a vegetarian variety. This dish can be served with a protein or as simple as a salad. Cornichons help to cut the richness of the dish.

Note: If using a convection oven, either lower the temperature or melt the cheese for less time.