

Mountain delight with exquisite cheese

Preparation : 35 min

Cuisson : 20 min

Difficulty :



For 6 people :

Ingredients :

- 1.5 kg of potatoes with melting flesh
- 1 onion
- 15 g of sweet butter
- 10 cl of dry white wine
- 6 pinches of fine salt
- 6 pinches of pepper
- 1 farmer reblochon
- 1 garlic clove
- 10 cl of ½ skimmed
- 10 g of coarse salt
- 150 g of lardons

Ustensils :

- An oven
- An oven dish
- A potato peeler
- A frying pan
- A paring knife

High fat

- 1- Preheat oven at 200 C°°
- 2- First, cut the onion into thin rings and fry in a frying pan with the butter.
- 3- Then, add the lardons. Once the onion and lardons were gild, add the cream. Put salt and pepper.
- 4- Peel the potatoes with the potato peeler. After this, you must steam the potatoes. You can boil them too
- 5- Once the potatoes were bake, cut them into slices.
- 6- In the oven dish, lay a layer of potatoes, a layer of the lardons preparations, then a new layer of potatoes, and finish with the lardons.
- 7- Cut the reblochon in the direction of the thickness. Spread it in the potatoes, crust up
- 8- Finally, bake the dish for 20 minutes.

Enjoy !

