

Milkhouse Tartiflette

Makes: 4-6 servings

Preparation time: about an hour

6 medium potatoes
2 large red onions
2 to 4 cloves garlic
Dash olive oil
½ lb (225 g) bacon or pancetta
Dash Sherry or white wine (optional)
150 to 200g (5 to 8 oz) Milkhouse Tomme, cut into small cubes
3 tbsp (50 mL) butter
3 tbsp (50 mL) flour
2 cups (500 mL) milk
1 cup (250 mL) 18% (half-and-half or light) cream
Salt and pepper to taste

- 1.** Preheat oven to 350 F (180 C).
- 2.** Slice potatoes 1/4 inch (1 cm thick) and cook in boiling, salted water about 10 minutes or until al dente. Drain, set aside.
- 3.** Slice onions lengthwise, root to tip, and fry with chopped garlic and a dash of olive oil over medium heat until soft.
- 4.** Roughly chop bacon and add to pan with onions and garlic. Add a dash of sherry. Simmer until bacon is cooked and onions are caramelized.
- 5.** Layer half the sliced potatoes in a buttered 9-by-13-inch (23-by-35-cm) glass baking dish. Sprinkle half of the bacon-and-onion mixture over. Repeat both layers. Sprinkle cubed Tomme on top.
- 6.** In a saucepan over medium heat, melt butter. Add flour, mix, and cook briefly, then gradually stir in milk and cream. Cook, stirring, until mixtures thickens and almost boils. Add salt and pepper to taste. Pour sauce over potatoes and cheese in dish.
- 7.** Bake uncovered on the middle rack of oven for 25 minutes, or until cheese is slightly golden.