Tartiflette

Mixed salad

Ingredients (10 portions)

Potatoes	1.5kg
Tartiflette cheese	1.1kg
Onion	150g
Cream	650g
Bacon lardons	450g
Leaves	500g
Tomato	500g
Cucumber	0.75 each
Carrot	200g
Sweetcorn	250g
Peppers	2 each
Salad dressing	10ml
Walnut pieces	100
Parsley	0.5 bunch

Prep list

- Peel and boil potatoes
- Saute onions and garlic
- Fry bacon
- Make sauce
- Slice Cheese
- Build Tartiflette
- Wash salad
- Cut tomatoes, cucumber, pepper
- Grate carrot
- Chop nuts
- Dressing
- Chop parsley

Allegies and Alternatives

GF: gluten free
DF: vegan tortellini, spinach, plant based cream sauce
Vegan: vegan tortellini , spinach ,plant based cream sauce
Veggie: replace bacon with smoked paprika mushrooms
Nut free: No, nuts in salad

Blackboard wording

Tartiflette with salad



Method

Tartiflette: Peel and cut potatoes in half lengthways, par boil so still firm, set aside to cool.

Fry bacon, shallots and garlic until golden. Deglaze the pan with white wine and reduce until nearly evaporated.

Slice the potatoes 5-7mm thick, layer with bacon shallot mixture in an ovenproof dish season each layer. Pour over the cream. Lay slices of cheese on top.

Bake in the oven 190°C until golden brown and bubbling approx. 30-40 mins depending on dish size.

Salad: Wash and drain salad leaves. Grate the carrot. Cut tomatoes, pepper and cucumber.

Lightly dress the leaves, neatly place other ingredients on top with a pile of grated carrot in the middle and walnuts sprinkled over.

Serve extra dressing

Service and Presentation

Individual tartiflette on large plate with napkin.

Serve salad in large bowls on table with dressing on the side.

