

!!<>!!Tartiflette is a traditional French dish from the Savoy Alps which can often be found in high level ski resort restaurants at suitably elevated prices! This is a modern version which brings it into line with 21st century tastes.

Ingredients:

1 round Camembert

Cured or smoked back bacon

Jersey Royal potatoes

Sea salt and ground black pepper

Brittany butter with sea salt

1 tbsp oil (groundnut or rapeseed)

Garlic clove cut in half

1 tbsn each of chopped capers & gherkins

Lily's Chilli Jam

Method:

Boil the potatoes until just tender then set aside. Fry the bacon in a dry pan until becoming crisp. Cut the potatoes into 2 or 3 pieces each and add to an oven proof bowl which has been rubbed with the cut side of the garlic clove, add a few knobs of butter then season.

Cut the bacon into pieces and add to the potatoes. Add capers and gherkins.

Take the Camembert from its box and cut into strips about 1 cm thick, arrange these on top of the bacon and potato mix.

Place the bowl under a pre-heated grill until the dish is warmed through and the cheese is beginning to bubble.

Remove from the heat, add plenty of Lily's Chilli Jam of your choice then serve immediately either with a dressed green salad or with good quality granary bread or baguette!!<>!!.

Fragment layout Main heading above text left of image

Image size 4 x 3 cm at 220dpi

!!<>!!Tartiflette is a traditional French dish from the Savoy Alps which can often be found in high level ski resort restaurants at suitably elevated prices! This is a modern version which brings it into line with 21st century tastes.

Ingredients:

1 round Camembert

Cured or smoked back bacon

Jersey Royal potatoes

Sea salt and ground black pepper

Brittany butter with sea salt

1 tbsp oil (groundnut or rapeseed)

Garlic clove cut in half

1 tbsn each of chopped capers & gherkins

Lily's Chilli Jam

Method:

Boil the potatoes until just tender then set aside. Fry the bacon in a dry pan until becoming crisp. Cut the potatoes into 2 or 3 pieces each and add to an oven proof bowl which has been rubbed with the cut side of the garlic clove, add a few knobs of butter then season. Cut the bacon into pieces and add to the potatoes. Add capers and gherkins.

Take the Camembert from its box and cut into strips about 1 cm thick, arrange these on top of the bacon and potato mix.

Place the bowl under a pre-heated grill until the dish is warmed through and the cheese is beginning to bubble.

Remove from the heat, add plenty of Lily's Chilli Jam of your choice then serve immediately either with a dressed green salad or with good quality granary bread or baguette!!>!!.