*****Smokey Tartiflette***

*Serves 4*

*Our version of this superb French dish. Guaranteed to send you to smokey Welsh heaven this winter!*

***Ingredients***

*750g waxy potatoes*

*1*[*onion*](https://www.bbcgoodfood.com/glossary/onion-glossary)

*[6 rashers Black Mountains Smokery Smoked Back Bacon](https://www.smoked-foods.co.uk/dry-cured-free-range-bacon)*

*[250g Celtic Promise Cheese](https://www.smoked-foods.co.uk/celtic-promise-cheese)*

*1 x small*[*tub single cream*](https://www.bbcgoodfood.com/glossary/cream-glossary)

***Method***

* *Preheat the oven to 220C/Gas 7/Fan Oven 200C. Slice the potatoes into thick rounds, then boil in salted water for 8-10 minutes, until just tender.*
* *Chop and fry onion in olive oil until softened.*
* *Cube the* [*bacon*](https://www.smoked-foods.co.uk/dry-cured-free-range-bacon) *into pieces and add to the pan; stir well and cook until both the onion and the* [*bacon*](https://www.smoked-foods.co.uk/dry-cured-free-range-bacon) *are caramelised.*
* *Chop the Celtic Promise Cheese into chunks.*
* *Layer half the potatoes in a large ovenproof dish and scatter over half the onion, bacon and cheese. Season and layer the rest of the potatoes and the rest of the ingredients.*
* *Pour cream over the top and bake for 10-12 minutes until golden.*
* *Serve with fresh green salad leaves.*