



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

6 rashers *Black Mountains Smokery Smoked Back Bacon*

250g *Celtic Promise Cheese*

1 x small tub single cream

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* into pieces and add to the pan; stir well and cook until both the onion and the *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.