

# HOW TO MAKE

## Tartiflette savoyarde

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"><li>• 2.5 lb of firm potatoes</li><li>• 1 lb yellow onions</li><li>• ½ lb bacon</li><li>• 2 cups dry white wine</li><li>• 1 reblochon</li><li>• Salt and pepper</li></ul>	1	Peel the potatoes and boil them for 20 minutes. Drain them and slice them (not too thin), then replace the slices in the empty saucepan. Peel and chop the onions.	<ul style="list-style-type: none"><li>• 2.5 lb of firm potatoes</li><li>• 1 lb onions</li></ul>	<i>«Potatoes must be firm so they don't mush up. French reblochon can be found in the USA but not that easily, but there is an American version of it made in Wisconsin.»</i>
	2	In a non-stick pan, brown the bacon for 2/3 minutes, then add the onions. Turn on medium / high heat until the onions are a little golden colored.	<ul style="list-style-type: none"><li>• ½ lb bacon, cut in small cubes</li></ul>	
	3	Add the potatoes on top of the onions and bacon mix and pour the wine on top. Season with salt and pepper and cook on low heat for 5 more minutes.	<ul style="list-style-type: none"><li>• 2 cups dry white wine</li><li>• Salt and pepper</li></ul>	
	4	Slice the Reblochon horizontally in order to form two circles (and half a circle for the half Reblochon). Transfer the potatoe mix into an oven proof dish, and add the Reblochon on top.	<ul style="list-style-type: none"><li>• 1 reblochon</li></ul>	
	5	Cook in pre-heated oven (350°) for 30 minutes		