



Serves 4; preparation: 20 mins; cooking time: 50 minutes

Ingredients

1 Reblochon cheese
1 kg of waxy potatoes e.g. Charlotte potatoes
500 g onions, thinly sliced
200 g bacon lardons
150 ml dry white wine
butter
Black pepper

Method

1. Peel the potatoes and par-boil them in salted water for approximately 15 minutes. Take them out and set aside in a colander. Once cool, cut into thin slices.
2. Whilst the potatoes are cooking, melt a knob of butter in a frying pan and add the sliced onions. Fry them on high temperature for a couple of minutes before turning it down to low/medium and cook until softened. Add the white wine and cook until all the wine has reduced and there is no juice left. Set aside.
3. Fry the bacon lardons in a pan. Once they are cooked, remove from the pan and set aside on a plate covered in kitchen roll to soak up the fat.
4. Put half of the onions at the bottom of an oven dish as well as half the lardons. Cover with the sliced potatoes before adding the rest of the onions and lardons.
5. Cut the Reblochon in half, then cut again horizontally to make four parts. Place on top of the onion mix with the rind facing up. Add some black pepper but don't add any salt.
6. Bake in the oven for about 30 minutes at 180C until golden and the cheese has melted. Once it is cooked, you may wish to put it under the grill for a few minutes.

Bon appétit!