

REVISITED TARTIFLETTE



Ingredients (For 4 people)

- 1 rectangular roll of puff pastry dough
- 1 large potato
- ½ Reblochon
- 4 slices of bacon
- 2 onions
- 40 g onion jam
- Olive oil
- Salt and pepper

Preparation:

Preheat the oven to 180°C.

Using a mandoline, finely slice the potatoes. Brush them with olive oil and season them generously with pepper.

Cut four slices of the Reblochon and very finely slice the onions.

Cut the puff pastry dough into 4 bands of approximately 8 cm of thickness and spread 2 tsp of onion jam onto them. Place a slice of bacon on the top of each pastry dough strip. Arrange a few slices of potato and onion on top of the strips, allowing them to protrude. Garnish the bottoms of the strips with Reblochon, then fold them over the top.

Roll everything together to form a rose shape, and place each roll into a muffin tin.

Bake for 30 minutes and serve with a salad.

