



# CHARDONS

416. Place the soup bowl on a small plate with a napkin underneath to prevent the bowl from sliding.

## TUESDAY/WEDNESDAY - MAIN COURSE

### Tartiflette, Charcuterie & Salad

**Serves: 12 Persons**



**Regular**



Vegetarian

Lactose free

Vegan

### Recipe Ingredients

#### **Tartiflette**

2kg  
1kg  
300g  
1tbsp  
1tbsp  
300ml  
1.5L  
2tbsp

1 wheel

#### **Salad**

1 head  
1 head  
4 medium  
½  
1 tin  
1

**Not suitable for LF/VG/V/GF (see page 3)**

Charlotte potatoes  
Bacon lardons  
Frozen onions  
Frozen garlic  
Mixed herbs  
White wine  
Cream  
Vegetable stock  
Cornflour  
Reblochon  
Salt and Pepper

Green lettuce, washed & diced  
Red lettuce, washed & diced  
Tomatoes, quartered  
Cucumber, sliced  
Black olives  
Red pepper, sliced



|                    |                                  |   |
|--------------------|----------------------------------|---|
| 5                  | Eggs                             | Not suitable for <b>VG</b> (see page 3)     |
| <b>Charcuterie</b> |                                  | Not suitable for <b>VG/V/P</b> (see page 3) |
| 1 pack             | Salami rosette                   |   |
| 1 pack             | White ham                        |   |
| 1 pack             | Chorizo                          | Not suitable for <b>GF</b>                  |
| 1 pack             | Jambon cru                       |   |
| ½ jar              | Gherkins and mini pickled onions |   |

### Morning Preparation

#### 9.00am

417. Put the bacon lardons into a large saucepan and cook them down on a medium heat for 10-12 minutes.
418. Pour the fat and water down the sink, running the hot water at the same time so that it doesn't block the drain.
419. Meanwhile, cut the potatoes into small equal sized cubes, placing them in a medium sized saucepan.
420. Once cut, wash them thoroughly in cold water, then cover again with water.
421. Boil on a high heat until cooked through for approx. 20 minutes.
422. When cooked, drain and set aside.
423. When the lardons start to brown, add onions, garlic and mixed herbs and continue cooking for a further 10 minutes, stirring continuously.
424. If you have **LF** guests, set aside a portion of lardons.
425. Add wine to the lardons and reduce by half.
426. Once reduced, add cream and vegetable stock and bring to the boil.
427. Take the cake out of the oven, leave to cool.
428. Taste for seasoning. It should only need pepper as the lardons are salty.
429. Whilst simmering, thicken the sauce with corn flour mixed with water.
430. When the sauce is ready, take it off the heat.
431. Prepare the soup for the starter.
432. Drain the cooked potatoes. Set aside some potatoes for **LF/VG/V** guests.
433. Add the remainder of the potatoes to the sauce and mix thoroughly.
434. Pour the mixture into oval baking dishes and add the reblochon cheese on top by tearing it into small pieces and scattering over the top of the dish.
435. Leave to cool then cover and set aside ready to bake later.

#### 10:00am



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436. Make the LF/VG/V options at the same time.
437. **Lactose free:** in a small sauce pan, add the fried lardons set aside earlier, onions, wine and reduce on the heat.
438. Repeat step 442 using water instead of cream. LF/V
439. Serve in an individual server without the cheese. Warm up in the oven before serving.
440. V/VG: add a splash of vegetable oil, onions, garlic, mixed herbs and chopped vegetables such as peppers, courgettes and mushrooms, and cook on a medium heat for 5 minutes.
441. Add cheese to the vegetarian's Tartiflette
442. Serve in an individual server without the cheese for the VG guests. Warm up in the oven before serving.
443. Return to preparing the soup. When tomatoes have been roasted, add them into a saucepan with the other ingredients (no cream just yet), season, and cover and set aside

## Evening Preparation

444. Boil the eggs for 4 minutes in salted water, then remove from the heat and keep in the hot water for a further minute.
445. Cut the vegetables for the salad. The cucumber should be cut lengthways then sliced into chunky semi circles. Slice the mixed peppers and cut the tomatoes into 8 equal sized wedges.
446. Pour cold water on the eggs to cool and then peel them.
447. Blitz the soup until smooth.

## **6.30pm**

448. Wash and roughly chop both of the lettuce heads, then place on a platter.
449. Sprinkle the salad evenly with the chopped peppers, cucumber, olives and tomatoes.
450. Slice the boiled eggs in half and lay them around the edge of the platter. Sprinkle chopped parsley over the top.
451. Prepare a separate salad without the egg for VG guests.
452. Build your charcuterie servers using one slice of each meat per person.
453. Cut the ham in half and tightly roll it into cigars. Arrange them at the end of each platter.



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454. Fold the rosette salami in half and place it with the chorizo on the other side moving inwards to the centre of the plate.
455. Gently stack slices of jambon cru in the remaining space next to the rolled ham.
456. Finish with some cornichons and mini onions scattered around the platter. Make a small ramekin of pickles for VG/V guests.

## **7 :00pm**

457. Put Tartiflette in a pre-heated oven at 170°C for 25-30 minutes.

## **7:30pm**

458. Once cooked, the cheese will have melted and browned and the sauce should be bubbling at the sides. Remove from oven and put to one side.
459. Drizzle the salad with French dressing and balsamic reduction.

### **To Serve**

460. Serve all three platters to the table banquet style with a sprinkling of parsley.
461. Dietary requirement bowls should be served on a plate with a napkin.
462. Tartiflettes should be presented with serving spoon & tongs.