



CHARDONS

DAY 3 – Main

Tartiflette Savoyard Gourmande

(S), (V), (GF), (NF)

Serves: 12 Persons



Regular



Vegetarian



CHARDONS

Recipe Ingredients

Tartiflette (S)

Not suitable for (V), (VG), (LF), (GF)

- 2kg Charlotte potatoes
- 1kg Bacon lardons
- 300g Frozen onions
- 1tbsp Frozen garlic
- 1tbsp Mixed herbs
- 300ml White wine
- 1.5L Cream
- 2tbsp Vegetable stock
- Cornflour
- 1 wheel Reblochon
- Salt and Pepper

Vegetarian Tartiflette (V)

Serves 1 person

- ¼ Ship Pepper
- ¼ courgette
- ½ tbsp garlic
- 2 tbsp white wine
- 2 mushrooms
- ½ tbsp mixed herbs
- ½ cup of cream
- ½ tsp vegetable stock
- ¼ wheel of reblochon

Salad

- 1 head Green lettuce, washed & diced
- 1 head Red lettuce, washed & diced
- 4 medium Tomatoes, quartered
- ½ Cucumber, sliced
- 1 tin Black olives
- Red pepper, sliced
- 5 Eggs Not suitable for (VG)

Charcuterie - Not suitable for (V), (VG)

- 1 pack Salami rosette
- 1 pack White ham
- 1 pack Chorizo Not suitable for (GF)
- 1 pack Jambon cru
- ½ jar Gherkins and mini pickled onions

Classic French Dressing

- ¼ cup honey
- ½ cup red wine vinegar
- Pinch of salt



- 1 tbsp Dijon mustard
- ¼ cup olive oil
- Pepper to season

Morning Preparation

9.00am

1. Put the bacon lardons into a large saucepan and cook them down on a medium heat for 10-12 minutes.
2. Pour the fat and water down the sink, running the hot water at the same time so that it doesn't block the drain.
3. Meanwhile, cut the potatoes into small equal sized cubes, placing them in a medium sized saucepan.
4. Once cut, wash them thoroughly in cold water, then cover again with water.
5. Boil on a high heat until cooked through for approx. 20 minutes.
6. When cooked, drain and set aside.
7. When the lardons start to brown, add onions, garlic and mixed herbs and continue cooking for a further 10 minutes, stirring continuously.
8. Add wine to the lardons and reduce by half.
9. Once reduced, add cream and vegetable stock and bring to the boil.
10. Take the cake out of the oven, leave to cool.
11. Taste for seasoning. It should only need pepper as the lardons are salty.
12. Whilst simmering, thicken the sauce with corn flour mixed with water.
13. When the sauce is ready, take it off the heat.
14. Prepare the soup for the starter.
15. Drain the cooked potatoes. Set aside some potatoes for LF/VG/V guests.
16. Add the remainder of the potatoes to the sauce and mix thoroughly.
17. 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.
18. Leave to cool then cover and set aside ready to bake later.

10:00am

19. Make the (V) options at the same time, with the potatoes that were set aside, start to cook the vegetable Tartiflette base.
20. Add a splash of vegetable oil, onions, garlic, mixed herbs and onions to a hot pan.



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21. Sweat down for a 2/3 minutes then add slices of peppers, courgettes and mushrooms then cook on a further heat for 5 minutes.
22. Add 3 tbsp of white wine to your vegetable mix, when the wine has reduced in the pan add one cup of cream and a teaspoon of vegetable stock, stir I, simmer for 5 minutes then combine your mixture with the cooked potatoes mix together then pour into your oven dish.
23. Top with reblochon cheese
24. Leave it to cool, cover and set to one dish ready to bake later

Evening Preparation

25. Boil the eggs for 4 minutes in salted water, then remove from the heat and keep in the hot water for a further minute.
26. 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.
27. Pour cold water on the eggs to cool and then peel them.
28. Blitz the soup until smooth.

6.30pm

29. Wash and roughly chop both of the lettuce heads, then place on a platter.
30. Sprinkle the salad evenly with the chopped peppers, cucumber, olives and tomatoes.
31. Slice the boiled eggs in half and lay them around the edge of the platter. Sprinkle chopped parsley over the top.
32. Prepare a separate salad without the egg for (VG) guests.
33. Build your charcuterie servers using one slice of each meat per person.
34. Cut the ham in half and tightly roll it into cigars. Arrange them at the end of each platter.
35. Fold the rosette salami in half and place it with the chorizo on the other side moving inwards to the centre of the plate.
36. Gently stack slices of jambon cru in the remaining space next to the rolled ham.
37. Finish with some cornichons and mini onions scattered around the platter. Make a small ramekin of pickles for VG/V guests.

7 :00pm

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



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7:30pm

39. 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.
40. Drizzle the salad with French dressing and balsamic reduction.

To Serve

41. Serve all three platters to the table banquet style with a sprinkling of parsley.
42. Dietary requirement bowls should be served on a plate with a napkin.
43. Tartiflette should be presented with serving spoon & tongs.

Dietaries

Tartiflette

(V) – Remember to make a separate portion of Tartiflette for vegetarians

(VG), **(LF)**, **(GF)** – [Please click her to the Chickpea Fondue](#)

Salad:

(VG) – Make a separate salad with egg for your vegan guests

Charcuterie Board:

(V) & **(VG)** – Have a separate ramekin of pickles for your vegetarian and vegan guests who do not have the charcuterie board.