

Tartiflette (French Potato, Bacon, and Cheese Casserole)

Authentic French Tartiflette recipe with creamy Reblochon cheese, crispy bacon, and tender potatoes. Classic Alpine comfort food perfect for cold nights.

20 min

PREP

35 min

COOK

55 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 lb potato
- 8 oz bacon
- 1 onion
- 2 clove garlic
- 1 cup white wine
- 1 tsp nutmeg
- 1 tsp salt
- 1 tsp black pepper
- 1 cup parsley

Instructions

1 Prepare the potatoes

Preheat oven to 375°F (190°C). Slice 2 pounds potatoes into ¼-inch thick rounds. Rinse under cold water until water runs clear to remove excess starch.

2 Bring a large pot of salted water to boil. Add sliced potatoes and cook for 8-10 minutes until just tender when pierced with a fork but still holding their shape. Drain thoroughly and set aside.

3 Cook the bacon and aromatics

Heat a large skillet over medium heat. Add 8 oz bacon and cook for 5-6 minutes, stirring occasionally, until fat renders and bacon begins to crisp.

- 4 Add 1 sliced onion to the bacon and reduce heat to medium-low. Cook for 8-10 minutes, stirring occasionally, until onion is soft and golden brown.
- 5 Add 2 cloves minced garlic and cook for 1 minute until fragrant. Remove from heat and set aside.
- 6 **Assemble the casserole**

Grease a 9x13-inch baking dish. Layer half the cooked potatoes in an even layer. Season with ½ teaspoon salt, ½ teaspoon black pepper, and ½ teaspoon nutmeg.
- 7 Spread the bacon and onion mixture evenly over the potatoes. Top with remaining potatoes in an even layer. Season with remaining ½ teaspoon salt and ½ teaspoon black pepper.
- 8 Pour 1 cup white wine evenly over the entire casserole. Cut the wheel of cheese in half horizontally through the middle. Place both halves cut-side down on top of the potatoes, spacing evenly.
- 9 **Bake and serve**

Bake for 20-25 minutes until cheese is melted, bubbly, and golden brown on top. The edges should be lightly browned and the wine should be mostly absorbed.
- 10 Remove from oven and let rest for 5 minutes before serving. Serve hot directly from the baking dish.

Tips

Use waxy potatoes like Yukon Gold or Charlotte that hold their shape during cooking and won't become mushy in the casserole.

Parboil the potatoes until just tender - they should still have some firmness as they'll continue cooking in the oven.

Cook the bacon until crispy and use the rendered fat to caramelize the onions for maximum flavor depth.

Slice potatoes uniformly, about 1/4 inch thick, to ensure even cooking throughout the dish.

Use a shallow, wide baking dish to ensure the cheese melts evenly and the top gets properly golden and bubbly.

Let the Tartiflette rest for 5-10 minutes after baking to allow the layers to set and the flavors to meld together.

Season each layer as you build the dish - potatoes absorb a lot of salt, so don't be shy with seasoning.

Place the Reblochon cheese rind-side up on top for the most authentic presentation and best melting results.