

ALI'S KITCHEN

Potato Dish Originates from French Alps

Hash Brown Camembert Tartiflette includes potatoes, onions, wine, and cheese

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

A Tartiflette is a hearty potato dish originating from the French Alps. It's basically a baked gratin of potatoes, onions, wine, and cheese, all drenched in garlic and cream, and baked to perfection.

We've adapted the classic French recipe to fit our household, and while our version is not traditional, it is

most definitely a family favorite.

This dish is also ideal for when you're hosting guests and prefer to prepare food in advance. You can store the assembled Tartiflette in the refrigerator for a couple of days and simply pop it into the oven to bake when needed.

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INGREDIENTS:

Hash Brown Camembert Tartiflette

- 2 tsp. butter
- 1 large onion, thinly sliced
- 1/4 cup dry white wine
- 1 tsp. fresh thyme leaves, chopped
- 1 cup heavy cream
- 1 cup whole milk
- 1 clove garlic, crushed
- 2 lbs. hash brown potatoes
- 8 oz. block of camembert (or brie) cheese, cut into thin slices
- salt and pepper to taste

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DIRECTIONS

Preheat the oven to 350 degrees Fahrenheit.

Lightly grease an 8x8-inch baking dish or casserole pan and set aside.

Heat the butter in a large frying pan and sauté the onions over medium heat for 4-5 minutes until they begin to caramelize. Add the wine to the pan of onions, turn the heat up, and deglaze the pan with the wine for 2 to 3 minutes, allowing the wine to be cooked down to about half.

Place the thyme, cream, milk, and garlic into the pan. Bring to a simmer. Stir in the potatoes and season with freshly ground black pepper.

Place half the potato mixture into the prepared baking dish, top the potatoes with half the sliced cheese. Top the cheese with the remaining potatoes and then layer on the rest



of the cheese.

Bake in the oven for 40 to 45 minutes, or until the Tartiflette is golden brown and bubbling.

Serve while hot.

Enjoy! **BCT**

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