



Sweet Potato and Gruyère Gratin
Melissa Clark

1 1/2 hours



Potato Leek Gratin
Melissa Clark

1 hour 30 minutes



Tartiflette
Amanda Hesser

1 hour



Potatoes au Gratin
Mark Bittman

50 minutes



Scallion Gratin

1 1/2 hours

Tartiflette

By [Melissa Clark](#)

YIELD 6 servings

TIME 1 hour 20 minutes

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This Alpine potato and bacon casserole bakes up golden and gloriously gooey thanks to the slices of soft, pungent rind cheese nestled on top. More traditional recipes call for boiling the potatoes separately in one pot, browning the onion and bacon in a skillet, and then combining everything into a casserole dish for baking. This streamlined version accomplishes it all in one large sauté pan. Serve this with a leafy salad of peppery, bitter greens to cut the richness.

Featured in: [Where Velvety Potatoes, Crisp Edged Cheese And Smoky Bacon Meet](#).



Linda Xiao for The New York Times, Food Stylist: Monica Pierini.

French, Casseroles, Bacon, Brie, Creme Fraiche, Onion, Potato, White Wine, Dinner, Main Course, Winter

[Mark as Cooked](#) 190 ratings ★★★★★

INGREDIENTS

- 8 ounces thick-cut bacon, diced
- 2 medium yellow onions, diced (about 2 1/2 cups)
- 2 garlic cloves, finely grated or minced
- 1 teaspoon finely chopped fresh thyme leaves
- Pinch of freshly grated nutmeg
- 2 pounds Yukon gold or other waxy potatoes, peeled and cut into 1-inch cubes (about 5 1/2 cups)
- 3/4 cup dry white wine
- Kosher salt and black pepper
- 8 to 10 ounces soft cow's milk cheese with a bloomy rind, such as Reblochon, Camembert or Brie
- 1/2 cup crème fraîche

[Add to Your Grocery List](#)

[Ingredient Substitution Guide](#)

PREPARATION

Step 1

Heat oven to 400 degrees. Add bacon to a cold (10- to 12-inch) skillet and place the pan over medium heat. Let bacon cook until some of the fat renders and the edges turn golden, about 7 to 10 minutes. (You're not looking to crisp the bacon.)

Step 2

Add onions to the pan and raise the heat to medium-high. Cook, stirring occasionally, until golden and soft, about 10 minutes longer. Stir in garlic, thyme and nutmeg, and cook for another minute until fragrant.

Step 3

Add potatoes, wine, 1/2 teaspoon salt and 1/2 teaspoon pepper, and toss until well combined. Cover the pan and cook, stirring every once in a while so nothing sticks, until potatoes are just tender and the liquid has mostly evaporated, 20 to 25 minutes. If the pan dries out while the potatoes are cooking, add a splash or two of water.

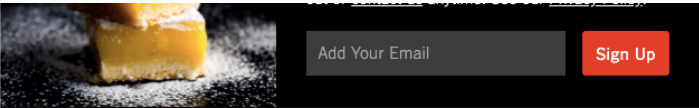
Step 4

Leaving the rind on, cut the cheese into slices or wedges. Stir crème fraîche into the potatoes, then nestle the cheese in evenly. Transfer the skillet to the oven and bake, uncovered, until the cheese melts and the potatoes are very tender, 25 to 35 minutes. Serve hot or warm.



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COOKING NOTES

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chris b | 4 days ago

An alternate semi-soft cheese is Danish Havarti, always available at the deli case of Safeway stores. I prefer Danish Havarti over the "cheeze" made in Wisconsin as it doesn't upset my stomach (maybe due to my being allergic to the "A" milk protein?). I know there's no rind on this cheese but the nuttiness makes up for the funk. I wish I could find Alsatian Munster where I live, a rare treat that worked well in the tartiflette I had in southern France.

👍 40 This is helpful



Thompson | 4 days ago

Tartiflette is delicious but it is not "traditional". It was invented in the late 1960's/early 1970's to help sell Reblochon cheese!

👍 36 This is helpful



Roald | 4 days ago

Hey! The 60s were over 50 years ago! Long enough to make a tradition in my book!

👍 34 This is helpful



Ji Ji | 4 days ago

Apparently, Reblochon hasn't been available in the U.S. since 2004 (as it is unpasteurised has not been sufficiently aged to pass U.S. import laws concerning the pasteurization of soft and semi-soft cheese). I have Gruyere, Fontina, and a ripe camembert and will use one of those for this amazing looking comfort food!

👍 19 This is helpful

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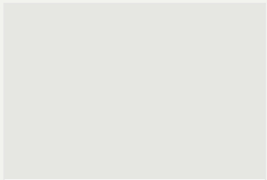
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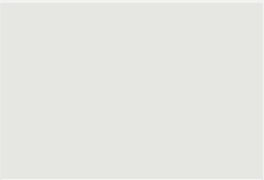


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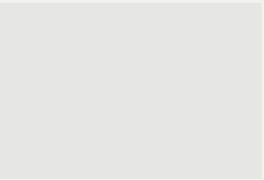
Baked Buffalo Wings
Ali Slagle

35 minutes, plus brining (optional) 




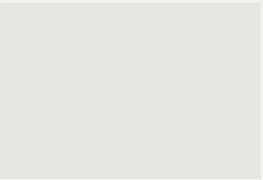
Pickle-Brined Fried Chicken Sandwich
Alexa Weibel

45 minutes, plus brining 





Bricklayer-Style Nachos
Pati Jinich

1 hour 




Sheet-Pan Roasted Fish With Sweet Peppers
Melissa Clark

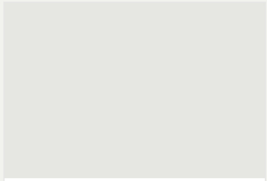
40 minutes 



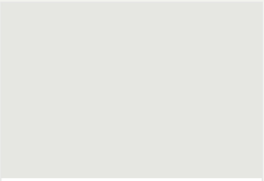
Sauerkraut and Ginger
Melissa Clark

45 minutes 

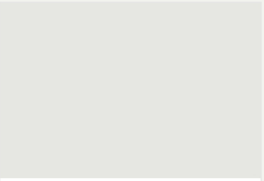
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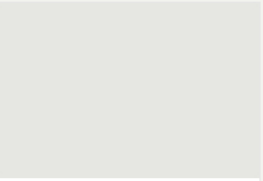
Turkey Thighs With Pickled Cranberries and Onions f...
Melissa Clark



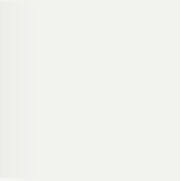
Salted Pretzel Brownies
Melissa Clark



Honey-Roasted Peanut Thumbprints
Melissa Clark



Maple-Roasted Squash With Sage and Lime for...
Melissa Clark



Toasted
Melissa Clark

1 hour, plus at least 2 hours' marinating...



1 hour



25 minutes, plus cooling



35 minutes



30 minutes



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