

## SMOKEY TARTIFLETTE

*Our version of this superb French dish. Guaranteed to send you to smokey Welsh heaven.*

Serves 4

### Ingredients

6 rashers [Smoked Back Bacon](#)  
250g [Celtic Promise Cheese](#)  
750g waxy potatoes  
1 onion  
1 small tub single cream  
A few splashes of [Fino Olive Oil](#)  
A pinch of [Halen Môn Sea Salt](#)  
Fresh green salad leaves, to serve



Preheat the oven to 220C/Gas 7/fan oven 200C.

Slice the potatoes into thick rounds, then boil in [salted](#) water for 8-10 minutes, until just tender.

Chop and fry the onion in [Fino Olive Oil](#) until softened. Cube the [Smoked Back Bacon](#) into pieces and add to the pan; stir well and cook until both the onion and the [Smoked Back Bacon](#) are caramelised.

Chop the [Celtic Promise Cheese](#) into chunks.

Layer half the potatoes in a large ovenproof dish and scatter over half the onion, [Smoked Back Bacon](#), and [Celtic Promise Cheese](#). Season and layer the rest of the potatoes and add the remaining ingredients.

Pour cream over the top and bake for 10-12 minutes until golden.

Serve with fresh green salad leaves and enjoy!