

## **One Pot Tartiflette**

*1.5kg medium-sized potatoes or new potatoes (pre-cooked and peeled)*  
*1 to 2 white onion, peeled and sliced*  
*200g of diced pancetta or local smoked ham or bacon*  
*25g butter*  
*1 garlic clove, peeled and chopped*  
*Sea salt*  
*Black pepper*  
*2 tbsp crème fraîche*  
*1 ripe Reblochon cheese*

*Preheat the oven to 200°C/400°F/gas mark 5.*

*Sweat your onions gently in butter until light golden then add the pancetta and garlic, caramelised until golden brown.*

*Slice your potatoes in 1cm thick slices and add gently to the onion mixture. Season well and the crème fraîche.*

*Cut the Reblochon in ½ so that you obtain 2 circles then place on top and bake for 10 minutes. Lower your oven heat to 180C/350°F/gas mark 4 for a further 20—25 minutes. The Reblochon will melt among the potatoes.*

*Alternatively leave the Reblochon whole on top. The cheese will melt within its skin and the fat will drip down while the potatoes crisp. Only once you serve the dish will the melted cheese will appear.*

*Serve with a large bowl of mixed leaves*

## One Pan Frittata

*Olive oil  
2 sliced onion  
2 cloves garlic, crushed  
250g diced new potatoes new potatoes (to save time you can precook them)  
1 sliced red peppers  
1 courgette  
200g of mix salamis, spicy sausages or local ham included some spicy chorizo  
8 large eggs  
100g dice Beaufort cheese  
1 tbsp flat leaf parsley*

*Preheat the oven to 200°C/400°F/gas mark 5.*

*Break your eggs into a bowl and lightly mix.*

*Sweat down the onions until light golden and add the salamis, sausage bacon or chorizo. Cook for a few minutes then add the vegetables, garlic and diced potatoes. Pour the eggs over the top shake a bit then add the beaufort cheese over the top and place in the oven for about 10 minutes, depending how cooked you want your eggs.*

*Serve with mixed leaves and a chopped shallot salad.*

*You can add what ever leftovers you have like spinach, cooked ham etc. A vegetarian option is also nice.*

*If you have any left over take it with you as a snack on the ski piste.*

## **Local ham and saffron rice casserole**

**(serves 4-6)**

*Olive oil*

*2 sliced onions*

*1 courgette*

*2 cloves garlic, crushed*

*200g local ham, sausages, salamis, bacon or chorizo*

*500g long grain rice (you can use the rice of your choice but cooking time may vary)*

*1 pinch of saffron (other spice can be use like turmeric, paprika etc...)*

*500 to 750ml of vegetable or chicken stock*

*Preheat the oven to 200°C/400°F/gas mark 5.*

*Sweat down the onion in olive oil, add the salamis and garlic, after a couple of minutes add the rice. Once the rice is translucent add the saffron and stock until the stock just covers the rice plus ½ inch.*

*Cover with greaseproof paper and bake in the oven for approximately 18 to 20 minutes.*

*Enjoy with a green salad and a glass of wine!*