

Tartigrêpe Reblochon de Savoie AOP La Réserve des Crémiers



Informations

People : 4

Preparation : 60 min.

Cooking time : 30 min.

Ingredients

For the filling:

- 1 Reblochon de Savoie AOP La Réserve des Crémiers
- 600 g potatoes
- 300 g smoked lardons
- 2 onions
- Table salt, pepper



For the pancake batter:

- 100 g flour
- 20 cl milk
- 2 eggs
- 40 g butter
- Table salt, pepper

Preparation steps

1. Make the batter by mixing the flour and eggs in a bowl, then adding the milk and whisking until you have a smooth, even, lump-free batter. Melt the butter in a saucepan and allow to brown slightly. Stir into the batter. Season with table salt and pepper.
2. To make the pancakes, heat a lightly buttered frying pan, add a small ladleful of batter, cook for 2 minutes on each side, turn onto a plate and set aside at room temperature.
3. Meanwhile, start preparing the tartiflette: peel potatoes and cut into thick slices.
4. Peel onions and chop up small.
5. Brown potato slices in a hot frying pan. When they have started to brown and are nearly cooked, add onions and lardons. Leave to cook until fully cooked. Adjust seasoning with table salt and pepper, then remove from pan and keep warm.
6. Fill each pancake with the sautéed potato mixture. Add a good-sized piece of Reblochon cheese then fold into a parcel.
7. Preheat plancha to 180°C.
8. Just before serving, put the stuffed pancakes on a lightly oiled sheet of aluminium foil and heat on the plancha for 7 – 8 minutes.
9. Eat when hot and melting.

? **Tips and Ideas:** The pancake batter can also be made with buckwheat flour. If creamier texture, you could add a large tablespoon of crème fraîche to the potato filling.