

## THOUGHTS FROM THE KITCHEN



# Taking a break

**We all need a break** sometimes. Sometimes we need a break from too many breaks! Recently, having returned from two trips to France and a trip to Edinburgh, we suddenly found we had a houseful. An uncle was staying for almost two weeks and three adult sons were home

## Trish Brophy tempts us with her own recipe for a French dish, Tartiflette

again. This was great, but this kind of lovely invasion requires a great deal of shopping and cooking. Also my uncle, although it was an honour having him stay, requires a lot of concentration on my part.

The trip to Scotland came through an invitation to celebrate the 25<sup>th</sup> anniversary of the ordination of a friend I'd known for fifty years. We became friends when we were in the same class at primary school and attended the same church. Our parents were also friends. One day, whilst both off school, we were at his mum's coffee morning and I still remember our conversation – it was along the lines of the 'Golden Rule' which appears in all the major religions: 'Do to others what you would like done to you'.

At his anniversary celebration the church was packed. Afterwards we enjoyed a meal to which everyone was invited. It was simple, but lovely.

Back home from the celebration and to a full house I chose to cook a meal my friend's mum used to make when we were children. At that time I knew it as creamy potatoes and remember having it with baked beans. I now know it was a version of Tartiflette, a French dish. The recipe here includes wine but it is also very enjoyable without.

Needing another break I asked everyone to leave the kitchen whilst I cooked. This break seemed to do the trick and everyone was happy. 🍷



## Tartiflette

### Ingredients (Enough for four)

- ▶ 1 kg potatoes, peeled and sliced
- ▶ Olive oil
- ▶ 200g good quality bacon
- ▶ 2 onions, finely sliced
- ▶ 250g cheese (some cooks recommend Camembert), cut into strips
- ▶ 125ml white wine
- ▶ 125ml double cream
- ▶ salt and black pepper

### Method:

Pre-cook the potatoes till just tender, drain and set aside.

Cut the bacon into strips and fry till crisp. Remove and use the same oil to fry the onions for a minute before covering with a lid and continuing to cook on a low heat for 15 minutes. Using an ovenproof dish, layer the potatoes, onions, bacon and cheese, seasoning each layer with salt and pepper and finish with strips of cheese. Mix together the wine and the cream and pour over. Bake for 30 minutes at 200°C / Gas mark 6 until golden. Garnish with finely chopped parsley or chives if available.