

Potato Gratin with Bacon

Cuisine: **French**

Food category: **Side dishes**



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Company: **Retigo**

Program steps

Preheating: **215 °C**

1 Hot air 100 % Termination by time 00:30 hh:mm 210 °C 70 %

Ingredients - number of portions - 100

Name	Value	Unit
Chopped onion	5	kg
5 tbsp vegetable oil	500	ml
skimmed milk	10	l
Garlic puree	150	g
Smoked bacon	5	kg
Potato	20	kg
dehydrated vegetable broth	50	g
Instant Dehydrated White Red	800	g
gruyère	1.5	kg
Raclette	2	kg

Nutrition and allergens

Allergens: Milk

Minerals: , 17 mg, 2 mg, Calcium, Calcium: 18 mg, Cu, Iron: 0, Magnesium: 10 mg, Mg, P, Phosphorus, Phosphorus: 29 mg, Potassium: 146 mg, Sodium: 4 mg, Zinc: 0

Vitamins: , 12 mg, 4 mg, A, B12, B2, C, D, E, Folate: 19 µg, K, Vitamin B6: 0, Vitamin C: 7

Nutritional value of one portion	Value
Energy	606.2 kJ
Carbohydrate	47.8 g
Fat	31.8 g
Protein	33 g
Water	227 g

Directions

Sauté the garlic, onions, and bacon in a little oil until they are lightly browned.

Add the slices of potatoes, then season with salt and pepper.

Meanwhile, bring the milk to a boil with the vegetable broth. Off the heat, incorporate the white roux to obtain a creamy binding.

Pour this preparation over the potatoes and mix well to coat everything.

Distribute into gratin dishes, cover with raclette cheese, and sprinkle with grated Emmental cheese.

Bake until the surface is golden and gratinated.