



After my ride up the Ventoux from Sault I was craving my favourite pizza, but sadly, the truck was closed. Starving, I found myself at the local boulangerie where I purchased a lovely quiche. It was surprisingly delicious and creamy. Here is my attempt at recreating it.

### QUICHE "TARTIFLETTE"

#### Filling:

150 g potatoes (fingerling if possible)  
100 g lardons (cubed bacon)  
75 g chèvre (you could also use some crème fraîche)  
2 eggs  
125 g milk or cream  
salt & pepper to taste

#### Pastry:

1 1/2 cup flour  
1/2 cup cold butter cut in cubes  
1/2 tsp salt  
1 egg  
2 tbsp water

#### Directions:

Preheat oven to 400F (200C)

In a large mixing bowl, place flour and salt. Mix in butter by pinching between fingers until the texture becomes like coarse oatmeal. Make a well in the centre of the mixture and add the egg and water. Bring dough together, not over mixing. Wrap and place in refrigerator for 15 minutes to rest.

Slice the potatoes into small rounds. Place in a pot, cover with water and bring to a boil. Salt and cook until potatoes are medium soft. Drain and set aside.

Brown off the lardons in a sauté pan, drain and set aside.

Mix the eggs, cream, salt & pepper together and set aside.

Once dough is rested, roll out to 1/8" on a floured surface. Transfer to tart pan with removable bottom or pie plate and trim off excess dough. Place parchment paper on tart shell and weigh dough with dried beans. Bake for 8-9 minutes. Remove beans, prick the bottom of the shell with a fork and continue to bake for 2-3 minutes until the shell has coloured slightly.

Lower heat to 375F (190C)

Layer potatoes, lardons and chèvre on the bottom of the shell and cover with egg filling. Bake for 15-25 minutes, or until puffed up and golden brown.

Note: To make this even more authentically like a tartiflette, use reblochon cheese and add some caramelized onions.

