

TURNIP TARTIFLETTE

Serves 4

INGREDIENTS:

750g Turnips - peeled and sliced
20g Butter plus extra for greasing
1 Large Onion - sliced
200g Smoked Bacon Lardons
1 Tsp Thyme
200ml Creme Fraiche
240g Reblochon Cheese - Chopped into chunks
Green salad to serve

DIRECTIONS

Pre-heat the oven to 220°C/200 Fan

Bring a pan of salted water to boil - add the turnips and cook for 6 minutes until tender. Then drain.

Meanwhile, melt the butter in a frying pan over a medium heat. Fry the onion for 5 minutes then add the bacon and cook for a further 8 minutes until it is crisp and the onions are golden. Stir through the thyme.

Lightly butter a medium, ovenproof casserole dish. Cover the base with half the turnips, then spoon over half each of the onion mixture, creme fraiche and cheese.

Season then repeat the layers.

Bake in the oven for 25 minutes until bubbling and golden. Leave to stand for 5 minutes and enjoy with a simple green salad.

Enjoy!