



Rich Bacon and Potato Dauphinoise Tart with Cheddar, Rosemary and a Rocket Salad

Festive Flavours 30-35 Minutes

11A

Find all your unchilled Market items in bag A.



Puff Pastry Sheet



Potatoes



Garlic Clove



Mature Cheddar Cheese



Rosemary



British Smoked Bacon Lardons



Creme Fraiche



Vegetable Stock Paste



Wild Rocket



Pantry Items
Oil, Salt, Olive Oil

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Saucepan, peeler, colander, baking paper, baking tray, garlic press, grater and bowl.

Ingredients

Ingredients	Quantity
Puff Pastry Sheet** 13)	1 pack
Potatoes	450g
Garlic Clove**	2
Mature Cheddar Cheese** 7)	90g
Rosemary**	1 bunch
British Smoked Bacon Lardons**	60g
Creme Fraiche** 7)	150g
Vegetable Stock Paste	15g
Wild Rocket**	80g

Pantry	Quantity
Olive Oil*	1.5 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	597g 5836 /1395	100g 978 /234
Fat (g)	91.4	15.3
Sat. Fat (g)	48.5	8.1
Carbohydrate (g)	113.5	19.0
Sugars (g)	13.4	2.2
Protein (g)	34.2	5.7
Salt (g)	4.56	0.77

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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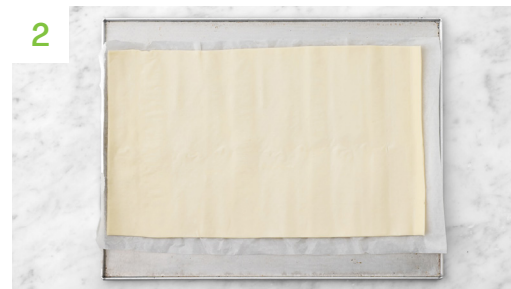
Boil the Potatoes

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Remove the **puff pastry** from your fridge and allow to come up to room temperature.
- Bring a large saucepan of **water** with $\frac{1}{2}$ **tsp salt** to the boil for the **potatoes**.
- Peel and slice the **potatoes** into $\frac{1}{2}$ cm thick rounds.
- Once boiling, add the **potato slices** to the **water** and simmer until just tender, 8-10 mins. Once cooked, carefully drain in a colander.



Make the Cheese Sauce

- Heat a drizzle of **oil** in a medium saucepan on medium-high heat.
- Once the **oil** is hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.*
- Reduce the heat to medium, then add the **garlic**, **creme fraiche**, **veg stock paste**, **cheese** and **half the chopped rosemary**. Stir until the **cheese** has melted, 2-3 mins.



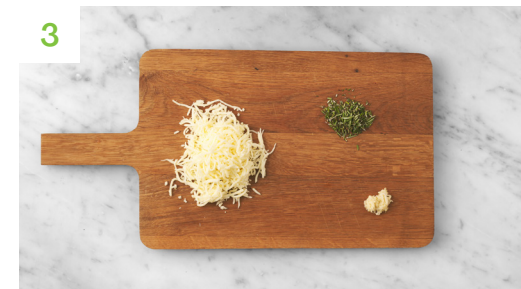
Prep the Pastry

- Meanwhile, unroll the **pastry** (keeping it on its baking paper) and lay it onto a baking tray.
- Using a knife, score a 2cm border all around - be careful not to cut all the way through. Prick the **pastry** all over with a fork, keeping inside the border.
- When the oven is hot, bake the **pastry** on the top shelf until it starts to colour and puff up, 10-12 mins.



Assemble the Tart

- Once the **pastry** has baked, remove it from the oven. Push down the centre with the back of a spoon.
- Evenly place the **sliced potatoes** over the **base** of the **tart**, then pour over the **cheese sauce**, ensuring the **potatoes** are fully covered.
- Return the **tart** to the top shelf of your oven to bake until golden brown, 10-12 mins.



Prep the Toppings

- While the **pastry** bakes, peel and grate the **garlic** (or use a garlic press).
- Grate the **cheese**.
- Pick the **rosemary leaves** from their stalks and roughly chop (discard the stalks).



Serve Up a Festive Treat

- While the **tart** is in the oven, pour the **olive oil** (see pantry for amount) into a medium bowl and season with **salt** and **pepper**.
- Add the **rocket** to the bowl and toss to coat.
- Once the **tart** is baked, sprinkle over the remaining **rosemary**.
- Serve your **rich potato dauphinoise tart** with the **dressed rocket salad** on the side to finish.

Enjoy!

