



La Truffade

Ingredients

- 5oz bacon, cut into lardons
- 2 tablespoons [Fustini's Gremolata olive oil](#)
- 2 teaspoon [Fustini's Cayenne Crush olive oil](#)
- 2 lbs baking potatoes, thinly sliced
- 8oz gruyere, grated
- salt and pepper

Sharon's Hint

Before flipping, it helps to run a knife around the edges of the pan.

Directions

Step 1.

Heat the bacon in a 10-inch frying pan over medium heat until the fat runs, 2-3 minutes. Do not let them brown; remove them with a slotted spoon and set them aside. Heat the olive oils in the pan. Add the potatoes and sprinkle them with pepper. Decrease heat to low, cover, and cook for 5 minutes.

Step 2.

Stir in the bacon and continue to cook, uncovered, over low heat, tossing or stirring often, until the potatoes are tender and some are browned, 20-25 minutes. Stir in the cheese.

Step 3.

Press down on the potatoes to level them in the pan. Increase heat to high and let them cook without stirring until the bottom is browned, 3-5 minutes. Press on the cake occasionally to hold it together. Continue cooking until brown and the edges are starting to pull from the sides of the pan. Remove from heat and invert onto plate before serving.