

## Flambéed potato pie with Reypenaer VSOP

This is a twist on the Tartiflette, a classic French dish that is particularly popular in wintersports resorts. Cooked slices of potato are arranged in layers and typically combined with bacon, cream and cheese. Naturally the cheese is the distinctive Reypenaer VSOP. Make the dish spectacular by pouring over a generous amount of kirsch and flambéing it at the table. Guests will be impressed and the Reypenaer will form a beautiful gratin topping.

### **For 1 potato pie (sufficient for 4 persons):**

*600 g waxy potatoes, 1 tsp cornflour, 150 g smoked bacon lardons, butter, 8 tbs sour cream, 2 tbs cooking cream, 4 sprigs fresh thyme, freshly ground black pepper, 'fleur de sel' French sea salt, 4 cl kirsch, 1/16 Reypenaer VSOP.*

Peel the potatoes, slice into thin, even slices and cook in salted water until just tender. Drain and cool in a colander, allowing the moisture to evaporate. Do not rinse the potatoes in cold water. Grease a fireproof dish with butter, arrange the slices of potato overlapping each other and sprinkle over the cornflower. In the meantime, fry the bacon until golden brown, drain on kitchen paper and distribute the bacon evenly over the potatoes. Heat the cooking cream with the sour cream and allow the chopped thyme to infuse for about 10 minutes, season to taste with freshly ground pepper and salt, then pour the mixture over the potatoes. Place the pie in the oven at 180°C for 10 minutes until the sauce begins to bubble and the potatoes are completely cooked. Take the dish out of the oven and sprinkle generously with thin shavings of Reypenaer VSOP. Pour over the kirsch, bring the dish to the table immediately and ignite using a lighter. The Reypenaer will melt gently as the alcohol in the kirsch burns off.

