

## Truffade



**Serves:** 4

**Profitability:**

**Ingredients:**

1kg potatoes, sliced or cubed

150g smoked lardons

2 garlic cloves, finely chopped

400g Tomme cheese, cubed

Goose fat

Handful parsley, finely chopped

**Steps:**

In a large Le Creuset-style pan, fry the lardons in the goose fat until brown and add the garlic until softened

Layer the potatoes in the pan and lightly brown

Cover and gently cook until tender

Add the cheese, stir and cover. Once melted, stir in half the parsley

Turn contents of pan onto a plate, sprinkle with remaining parsley and serve