

Jersey Royal Gratin with Bacon & Watercress

SERVES 4

INGREDIENTS

- *250g Dry sure smoked back bacon, roughly chopped*
- *250ml half fat crème fraîche*
- *3 cloves garlic, crushed*
- *750g Jersey Royal new potatoes, scrubbed and halved*
- *100g watercress, roughly chopped*
- *Cracked black pepper*
- *50g Gruyère, grated*
- *150ml vegetable stock*



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METHOD

1. Place the bacon in a large, non-stick frying pan and cook over a medium heat for 3-4 minutes, stirring occasionally until browned.
2. Add the crème fraîche to the pan, then stir in the stock and add the garlic and bring to the boil.
3. Add the potatoes, bring to a simmer then cover and cook for 20-25 minutes, until the potatoes are tender when pierced with the tip of a sharp knife.
4. Remove the lid and cook for a further 5 minutes, stirring occasionally to reduce the liquid slightly.
5. Season with freshly ground black pepper.
6. Remove from the heat and stir in the watercress.
7. Pour into a warmed 1.5-litre ovenproof dish (or use the frying pan if the handle is heatproof) and top with the cheese.
8. Place under a preheated hot grill and cook for 3-4 minutes or until golden.
9. Serve with more watercress, some cucumber strips dressed with a little balsamic vinegar or fresh lemon juice, and some warmed bread to mop up the sauce.

Chef's Tip

This dish can be made a day ahead up to the end of Step 2. Cover and chill until required. Gently reheat in the pan until piping hot then Grill As per recipe.



BRONZE