

Potato Tart with Gruyere, Bacon, and Rosemary

Ingredients

For the Potato Tart with Gruyere, Bacon, and Rosemary

1 recipe simple pie crust, below

5 large Russet potatoes

12-ounce center cut bacon

1 cup Gruyere, grated

1/2 teaspoon rosemary, dried

1 tablespoon extra-virgin olive oil

salt and pepper

For the Handmade Butter Pie Crust, Adapted from Smitten Kitchen's Pie Crust 102

12 ounce all-purpose flour, unbleached

1/2 cup unsalted butter, very cold

2 teaspoon sugar

1 teaspoon sea salt

3/4 cup ice cold water

Directions

Potato Tart with Gruyere, Bacon, and Rosemary

Step 1

Cook the bacon in a skillet over medium heat until it's nice and crispy. It should take about 10 minutes for it to fully crisp up. Drain the bacon on a paper towel, and pat the excess grease off. Once the bacon has cooled, crumble or chop it up into small bits.

Step 2

Preheat the oven to 375 degrees F.

Step 3

Peel the potatoes, then slice them into 1/8" thick rounds using a mandolin or a knife.

Step 4

Line the potato slices up side by side in one even layer on top of your prepared tart shell. Season with salt and pepper, then sprinkle over 2 tbsp of bacon, 3 tbsp gruyere, and a pinch of rosemary.

Step 5

Repeat 3 more times, until you have 4 layers of potatoes.

Step 6

Drizzle 1 tbsp extra virgin olive oil on top and bake for 45 minutes. Serve your tart while it's hot.

Handmade Butter Pie Crust, Adapted from Smitten Kitchen's Pie Crust 102

Step 1

Whisk together the flour, sugar, and salt in a large bowl.

Step 2

Cut the butter into small chickpea sized cubes, and drop them into the flour. Using a pastry cutter (or a strong fork), blend the butter into the flour, making sure you leave little pea sized bits of butter visible in the crumbs. This will give you that flaky crust you want.

Step 3

Add 1/2 cup of the water and stir with a spatula. If needed, add in the last 1/4 cup, 1 tbsp at a time, until the dough holds together. Wrap the dough up in plastic wrap and refrigerate the dough for at least an hour before rolling it out.