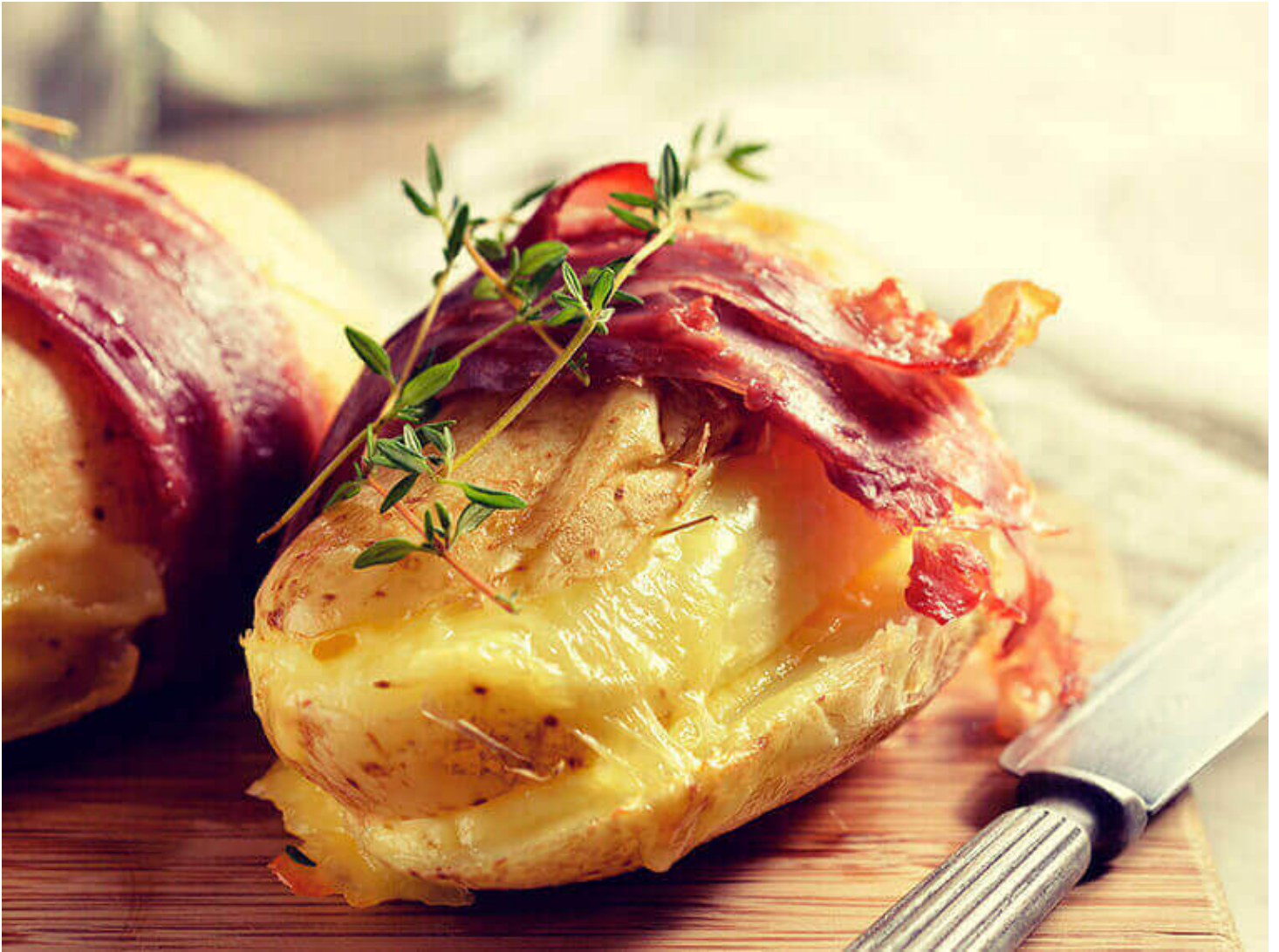


POTATO SANDWICH WRAPPED IN BACON AND STUFFED WITH CHEESE



Serving: 4

Cooking Time: Not Specified

Prep Time: 45 min

INGREDIENTS

- 4 large potatoes

- 200g fontal, sliced
- 4 slices bacon
- sprigs of fresh thyme
- 30ml (2 tbsp) butter
- salt and freshly ground black pepper, to taste

INSTRUCTIONS

1. In plenty of boiling salted water boil the potatoes until just soft, for about 30 minutes.
2. Slice the potatoes into three and lay one slice on the serving plate.
3. Top with a slice of cheese and cover with another slice of potato, continue until all the cheese slices are used.
4. Preheat the oven to 200°C.
5. Wrap a slice of bacon around each potato and place on a baking dish.
6. Top with the thyme and butter and season.
7. Bake until the cheese has melted and the ham is crispy, for about 15 minutes. Serve while still hot.