

POTATO AND BACON BAKE



Serving: 4

Cooking Time: 35 minutes

Prep Time: 30 minutes

INGREDIENTS

- 6 potatoes

- 8 slices bacon
- 80g all-purpose flour
- 80g unsalted butter
- 250ml milk
- 125ml sour cream
- 75g cheddar, grated
- 75g mozzarella, grated
- 50g chives, chopped

INSTRUCTIONS

1. Pre-heat the oven to 190°C/370°F.
2. Peel the potatoes and slice them thinly.
3. Put a saucepan of salted water on the boil and cook the potatoes for about 12 minutes or until you can easily push a knife through them. Drain the water from the saucepan and set aside.
4. In the meantime, heat a frying pan on a medium-high heat and cook the bacon until crispy.
5. Cut the crispy bacon slices into small pieces and set aside.
6. In a separate saucepan, melt the butter on a low heat, add the flour and whisk constantly for about 5 minutes to form a paste.
7. Gradually add the milk to the saucepan, slowly whisking for about 10-15 minutes until the sauce thickens and then stir in the sour cream.
8. Layer the potato slices in a baking dish, cover with the crispy bacon bits and chopped chives and season well with salt and freshly ground black pepper.

9. Pour the creamy sauce over the potatoes and sprinkle with cheese.

10. Bake in the preheated oven for 20 minutes or until bubbling and the top is golden in colour.