

Potato gratin with Brugge Broodje Classic



Ingredienten:

- 125g Brugge butter
- 750g potatoes (bintje)
- 2 large red onions
- 300g Brugge broodje grated
- Pepper salt nutmeg
- 150g smoked bacon strips
- 1 chilli pepper finely chopped

Preparation:

Briefly fry the bacon with the chilli pepper.

Thinly slice the potatoes and onions.

Butter the oven dish and then fill with layers of potato, onion, bacon, cheese and herbs. Repeat. End with the cheese and some knobs of butter.

Bake for 45 minutes in a pre-heated oven at 200°C until you obtain a nice brown crust.

4 personen
75 min
Main dish
2