# Reblochon de Savoie AOP La Réserve des Crémiers clafoutis with asparagus tips, bacon, red onion



## Informations

People : **4**
Preparation : **30 min.**
Cooking time : **40 min.**

## Ingredients

- ¾ Reblochon de Savoie AOP La Réserve des Crémiers
- 1 bunch green asparagus
- 4 eggs
- 50 cl whole milk
- 100 g flour
- 2 red onions
- 80 g smoked bacon
- Pinch of nutmeg
- Table salt, pepper

## Preparation steps

1. Preheat the oven to 180 °C.
2. Make the clafoutis mixture: break eggs into a bowl and beat well.
3. Sieve in the flour, stirring constantly.
4. Gradually whisk in the milk until you have a smooth, even mixture.
5. Preheat the barbecue plancha. Sear the washed and peeled asparagus. When it starts to brown, add peeled, roughly chopped onions and bacon. When mixture is nicely browned, season with table salt and pepper. Remove from plancha.
6. Layer Reblochon pieces, seared asparagus mixture and clafoutis mixture in a gratin dish.
7. Cook in the oven for 35 minutes. When the clafoutis is golden brown, check it is cooked with a knife.
8. Remove from oven and allow to return to room temperature, before serving warm.



Recipe step 1 : Reblochon de Savoie AOP La Réserve des Crémiers clafoutis with asparagus tips, bacon, red onion



Recipe step 2 : Reblochon de Savoie AOP La Réserve des Crémiers clafoutis with asparagus tips, bacon, red onion



Recipe step 3 : Reblochon de Savoie AOP La Réserve des Crémiers clafoutis with asparagus tips, bacon, red onion



Recipe step 4 : Reblochon de Savoie AOP La Réserve des Crémiers clafoutis with asparagus tips, bacon, red onion



Recipe step 5 : Reblochon de Savoie AOP La Réserve des Crémiers clafoutis with asparagus tips, bacon, red onion



Recipe step 6: Reblochon de Savoie AOP La Réserve des Crémiers clafoutis with asparagus tips, bacon, red onion

? **Tips and Ideas:** The asparagus could be replaced with grilled or roasted Mediterranean vegetables, such as courgettes, peppers or aubergines.