



Potato-Bacon Torte

READY IN



110 min.

SERVINGS



4

CALORIES



1065 kcal

Ingredients

- ☐ 4 strips bacon
- ☐ 3 medium baking potatoes peeled
- ☐ 1 cup butter chilled cubed 2 sticks
- ☐ 1 egg yolk with 1 tablespoon water
- ☐ 2.3 cups flour all-purpose
- ☐ 3 sprigs thyme leaves fresh
- ☐ 0.3 cup gruyère cheese grated
- ☐ 0.7 cup heavy cream
- ☐ 8 tablespoons ice water
- ☐ 1 teaspoon salt

☐ 4 servings salt and pepper black freshly ground

Equipment

☐ food processor

☐ frying pan

☐ baking sheet

☐ paper towels

☐ sauce pan

☐ oven

☐ aluminum foil

☐ ziploc bags

☐ rolling pin

☐ pie form

Directions

☐ Watch how to make this recipe.

☐ Preheat the oven to 375 degrees F.

☐ In a skillet over medium heat, cook the bacon until just crispy.

☐ Drain on paper towel lined plate and set aside. Crumble the bacon when cool to the touch.

☐ Meanwhile, in a small saucepan, heat the thyme and cream over low heat to a bare simmer. Turn off the heat and let steep for about 5 minutes.

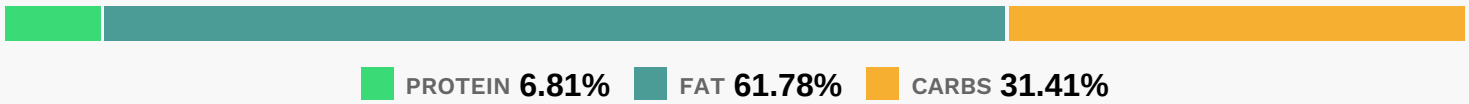
☐ Remove the thyme sprigs.

☐ Remove the pie pan from the refrigerator. Slice the potatoes in half lengthwise and then finely slice the potatoes. Working in circles, arrange the potato slices in the pie crust, stopping to season each layer with salt, pepper, and about 1/4 of the crumbled bacon. Continue layering until the pie pan is nearly full. Top with an even layer of the cheese and gently pour cream around and over the entire pie, allowing it to seep down between the potato slices. (You may not use all the cream.)

☐ Roll out the remaining disk of refrigerated dough. Cover the pie with the dough and crimp the edges closed.

- ☐ Brush the top and edges of the crust with egg wash. Make a few slits in the center of the top crust, for the steam to escape, and put the pie pan on a baking sheet.
- ☐ Bake the torte until the crust is browned and crispy and the potatoes are cooked through, about 50 to 60 minutes. If the crust edges get too brown, cover them with some strips of aluminum foil.
- ☐ Remove the pie from the oven and let rest at least 15 minutes before cutting into wedges and serving.
- ☐ Put the butter, flour, and salt in the food processor, and pulse lightly just until the mixture resembles wet sand.
- ☐ Add the water, 1 tablespoon at a time, pulsing briefly after each spoonful of water. Keep adding water until the dough just begins to gather into larger clumps.
- ☐ Transfer equal amounts of the dough into 2 resealable plastic bags and pat each into a disk.
- ☐ Let rest in the refrigerator for at least 30 minutes.
- ☐ Remove 1 of the disks from the bag to a flour coated surface. Using a rolling pin, roll the dough out to a 10-inch round. Gently fit the rolled dough into a 9-inch pie pan, and refrigerate while you prepare the torte ingredients.

Nutrition Facts



Properties

Glycemic Index:71.69, Glycemic Load:61.59, Inflammation Score:-9, Nutrition Score:23.650434846463%

Flavonoids

Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg Luteolin: 0.34mg, Luteolin: 0.34mg, Luteolin: 0.34mg, Luteolin: 0.34mg

Nutrients (% of daily need)

Calories: 1065.22kcal (53.26%), Fat: 73.77g (113.49%), Saturated Fat: 43.36g (271.01%), Carbohydrates: 84.4g (28.13%), Net Carbohydrates: 80.3g (29.2%), Sugar: 2.43g (2.7%), Cholesterol: 239.03mg (79.68%), Sodium: 1174.67mg (51.07%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 18.29g (36.59%), Vitamin B1: 0.77mg (51.19%), Selenium: 34.38µg (49.11%), Vitamin A: 2190.3IU (43.81%), Folate: 162.08µg (40.52%), Manganese: 0.76mg (38.21%), Vitamin B6: 0.68mg (34.08%), Vitamin B3: 6.76mg (33.82%), Vitamin B2: 0.56mg (33.07%), Phosphorus: 300.52mg (30.05%), Iron: 5.06mg (28.11%), Potassium: 853.86mg (24.4%), Calcium: 166.08mg (16.61%), Fiber: 4.11g (16.42%), Magnesium: 63.64mg (15.91%), Copper: 0.3mg (14.81%), Vitamin E: 1.97mg (13.16%), Vitamin C: 10.54mg

(12.78%), Vitamin B5: 1.26mg (12.6%), Zinc: 1.81mg (12.04%), Vitamin K: 8.75µg (8.33%), Vitamin B12: 0.49µg (8.16%),
Vitamin D: 1.02µg (6.77%)