

Maple glazed smoked bacon with potatoes roasted in clarified butter

Recipe for 4 persons

Description

Thick slices of bacon roasted with a drizzle of maple syrup for a sweet-salty contrast and served with crispy potatoes.

Note

For this recipe, it is best not to rinse the potatoes after they are sliced. By not rinsing them, they retain more starch which will give them a nicer texture once cooked.

Ingredients

For the maple glazed smoked bacon

- 400 Gr Smoked bacon
- 60 Gr Maple syrup
- Salt and pepper

For the crispy potatoes

- 2 Unit(s) Yukon gold potatoes
- 40 Gr Butter
- 2 Sprig(s) Thyme
- Salt and pepper

Optional

- 4 Handful(s) Mixed greens
- Salt and pepper

Preparation

- Preparation time **30.00 mins**
- Preheat your **four** at **375.00 F°**

General preparation

Slice your smoked bacon about 0.5cm thick. Chop the thyme leaves. Peel the potatoes and cut them into thin slices using a mandolin.

Potato preparation

Melt the butter, remove the foam and keep the yellow part only (clarified butter). In a bowl, add the thinly sliced potatoes and coat them well with the clarified butter. On a baking sheet lined with parchment paper, make the rosaces by interweaving the slices of potato to form a circle about 10-15 cm in diameter. You can use a ring mold to make uniform shapes. Sprinkle with salt and chopped thyme and bake roughly 20-25 minutes, until browned and tender.

Maple glazed smoked bacon

On a baking sheet lined with parchment paper, spread your slices of bacon. Brush them with maple

syrup and bake about 10-15 minutes, making sure to brush with maple syrup 2 more times while cooking to obtain a nice crispiness.

To serve

Place a rosace of potato at the bottom of the plate, then place the slices of bacon on top. You could also serve a small mesclun salad seasoned with a dash of olive oil and lemon juice on the side.

Bon appétit!