



The gratin of Oraison, speciality of the city,

Oraison, is a beautiful village of High Provence, located on the edges of the Durance, between Valensole and Forcalquier. One made there a potato gratin, onions and of pig, perfect after a long day of hunting in the wood of Saint Martin. Formerly one carried it to cook in the furnace of the baker, after the batch. But it surely also good will be cooked gently in your furnace.



In kitchen: start by making a good bubble with two leeks, an onion, a carrot, two cloves of garlic, thyme, bay-tree, salt and pepper, in two liters of water. Make bleach with the frying pan, any small fire, two large onions thin slices in a mixture of butter and olive oil. Wash, peel and wipe one kilo of old potatoes of Pertuis. Cross in fine discs. In a dish with buttered gratin, lay out a layer of potatoes, a thin layer of onions, a layer of grated Gruyere, a layer of potatoes and so on, while finishing with potatoes. Cover potatoes of bubble, and put to cook a half hour in a hot furnace. Roll from beautiful coasts of pig in a mixture of pepper, salt and sheets of broken sages (a coast by guest). Recover gratin with the coasts of pig. Lower a little the temperature of the furnace, and finish cooking (three good fifteen minutes) until they are well gilded.

Source : *kitchen book* "Cahiers de recettes provençales" of Michel Biehm at Flammarion.
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