



Welcome to our winter newsletter and we hope that you are enjoying what is turning out to be a great season. The February snow drought across the Alps reminded a lot of people of the terrible conditions that blighted so many resorts last winter, but here in the Portes du Soleil the snow conditions have been fantastic since well before Christmas. With the February crowds starting to fade and the snow set to dump heavily again in the coming days why not check out some of our special offers for the second half of the season? We hope that you enjoy the newsletter and look forward to hearing from as many of you as possible in the coming days and weeks. *Andy & Sylvie*



#### LATE DEALS IN MARCH

Due to existing bookings we have a few gaps in the diary for March, and we are reducing our prices to offer even better value for money. If any of the following take your fancy just give us a call to snap up a bargain!

**15 – 22 March** 2 family rooms remaining in Chalet L'Etoile des Vents. Now just £380 per adult and under 12s half price.

**Couple's special** One double room remaining in Chalet Lothlorien (17 – 23 Mar) and Chalet L'Etoile des Vents (24 – 29 Mar). Any 3 nights just £450 per couple catered and including transfers. 4 nights £500, 5 nights £550.

#### MORZINE MAD DOG BLOG

Following on from our mention in the Mad Dog Ski Weekends guide book, you can now follow our winter season and the current snow conditions on the Morzine Blog at [www.maddogski.com](http://www.maddogski.com). Andy is now a freelance writer for the website and the blog is attracting increased visitor numbers with every week that passes. If you want an honest opinion of snow conditions and off-slope entertainment in Morzine then check it out!



#### SPRING SAVERS!

April skiing is a well-kept secret with quiet slopes and blue skies, and you may be surprised by how much further your money goes. Lift passes are reduced by 20% in the Portes du Soleil after 30th March and we are offering the chance to vastly reduce the accommodation cost too with these 2 great offers...

**3 for the price of 2** in Chalet L'Etoile des Vents. Flexible short breaks any time from 12th April at a cost of £245 for 3 nights or £275 for 4 nights. One person in every group of 3 is free!

**Massive group discounts** in Chalet Lothlorien. The entire chalet can be booked on a catered basis for up to 8 people for just £2500, catered and including transfers. Offer available on weeks commencing Sunday 30th March or 6th April.

#### HOW DO YOU LIKE YOUR EGGS?

Will Aylward, host of Chalet L'Etoile des Vents, shares a great kitchen tip that has served him well ever since Christmas (thanks Gordon!)

I'd always thought that the timeless classic "21 Seconds" by the mighty So Solid Crew was mindless rubbish – that is, until I discovered the true meaning of the song. They are, in fact, describing the exact length of time it takes to make a poached egg in a 1000W microwave – you see, poaching eggs like this is so easy I'm sure almost any member of So Solid crew could manage it!

1. Break egg into small dish (a ramekin is perfect)
2. Bleed the yolk by stabbing it with a knife a few times.
3. Put a small plate on top of the ramekin (very important!)
4. If you like a runny yolk, microwave for 21 seconds. Feel free to hum "I got 21 seconds to go"
5. Remove from microwave and, with your knife, make sure the outside of the egg is free from the ramekin sides.
6. Microwave again for the same length of time as the first cooking.

Important Note! You might well hear your egg "pop" during its second time in the microwave – be ready for this and stop the microwave if it happens, as you'll eventually end up with more on the walls than on your plate... When the pops have subsided, carry on cooking for the remaining seconds, or as necessary. Enjoy!



**28 - 29 juin 2008**  
[www.passportesdusoleil.com](http://www.passportesdusoleil.com)



The world-famous PassPortes du Soleil is now the traditional curtain raiser to the Mountain Biking season here in Morzine, and the 2008 event (taking place over the final weekend of June) is set to be the biggest and best yet. With 3 circuits of 35, 50 and 75 km, and an altitude change of over 1000m, riders of all abilities from all around the world will find a challenge to suit. At Host Savoie we can offer unbeatable accommodation options for this event, on a catered basis or B&B, so get in touch soon to book a great deal for your group. If mountain biking isn't your cup of tea why not check out all our other great summer holiday packages at [www.hostsavoie.co.uk](http://www.hostsavoie.co.uk). and give us a call for more info.

#### Tartiflette

For 6-8 pers

4 kg Potatoes

2 tbsp of thyme

3 sliced medium onions

3 packs of smoked Lardons (fumés)

A glass of white wine

1 ½ Reblochons

5-6 crushed garlic cloves

300-450 ml of cream (crème fraîche 5%)

- Peel all the potatoes and slice them. Put them in cold water with thyme and salt. Put them on the heat. When it is boiling, leave it for 5 min. Drain the potatoes and leave them in the sieve.
- In the meantime, fry the sliced onion and the lardons and leave it cooking for 5 min. Add a glass wine, some black pepper and leave it cooking for 5-10 min on heat 8.
- Slice the reblochon (just under 1 cm slices)
- Pre-heat the oven to 180 °C
- Back to the potatoes! Add some cream and crushed garlic in the bottom of the pan. Put half of the potatoes into the pan, add more cream and 2 crushed garlic. Mix roughly with a wooden spoon. Add the rest of the potatoes, the cream and the garlic and mix.
- In the buttered dish lay a layer of potatoes, a layer of lardons and a layer of reblochon. Repeat it once again.
- Cover the dish with some foil and put it in the oven for 1h with foil and 20 min without it.
- Put the dish on the table with some parsley on the top to decorate.

! The cooking: It is better to cook the tartiflette in two steps! In the morning for 15-20 min (actually the time to clean the kitchen and the pans) and after leave it in the oven. In the evening, just "reheat" it for 1h with foil and 20 min without it.

Dish to serve with green beans cooked in SALTY water and cherry tomatoes.

VEGETARIAN OPTION: Replace the lardons with some sliced mushrooms and follow exactly the same recipe.