



# Classic tarte flambée

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions            4

Crisp base, crème fraîche, bacon and onions. The classic tarte flambée is easy to prepare and suitable for all occasions.

## Dough

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250 g white flour  
1 tsp salt  
125 ml cold water  
2 tbsp rapeseed oil

## Tarte flambée

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100 g crème fraîche  
100 g bacon rashers, cut into fine strips  
1 red onion, cut into thin rings  
Some pepper

## Additional information

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Created on                      02.09.2025

