Classic tarte flambée

Recipe by V-ZUG Ltd.

Preparation	30 Mins
Resting time	30 Mins
Cooking time	10 Mins
Portions	4
Appliance	Combair V6000 45P from 2021

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

Dough

250 g white flour

1 tsp salt

125 ml cold water

2 tbsp rapeseed oil

Tarte flambée

100 g crème fraîche

100 g bacon rashers, cut into fine strips

1 red onion, cut into thin rings

Some pepper

Dough

Put the flour, salt, water and rapeseed oil in the mixing bowl of the food processor and knead with the dough hook for about 10 minutes until the dough is smooth. Use the palm of your hands to repeatedly stretch the dough towards you on the work surface until a compact ball is formed. Cover the dough and leave to rest at room temperature for about 30 minutes.

Tarte flambée

Put the pizza steel into the cold cooking space and preheat to 260 °C using the PizzaPlus mode. Cut the dough in half, shape into balls and leave to rest for about another 15 minutes. On a lightly floured work surface, roll out one ball of dough about 1 mm thick. Top the tarte flambée base with half of the crème fraîche, bacon and onions. Sprinkle over the pepper. Use the flour-dusted pizza peel to transfer the tarte flambée onto the preheated pizza steel in the cooking space and bake for about 5 minutes until crispy. Repeat the same procedure with the second ball of dough.

Introduce pizza steel

(Pre-)heat cooking space to 260 °C with PizzaPlus

Put the pastry in

PizzaPlus 260 °C for 5 Mins

Accessories

Pizza steel

Pizza peel

Additional information

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