Tarte flambée

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Portions	4

Preparation

200 g white flour

½ tsp salt

¼ yeast cube

125 ml water

1 tbsp olive oil

Crumble the yeast and mix with the flour and salt. Add the water and olive oil and knead into a soft, smooth dough.

Cover the dough and allow to proof at room temperature for about 1 hour until double in volume.

120 g crème fraîche

1 spring onion

60 g bacon

2 tbsp Sbrinz cheese, grated

Salt

Pepper

Finely slice the spring onion into rings. Cut the bacon into 1 cm wide pieces.

Cut the tarte flambée dough into four and, on a lightly floured surface, roll each piece out into a very thin oval. Place two oval dough bases on each lined baking tray.

Brush with the crème fraîche, leaving a border free all around the edge. Season with salt and pepper.

Top with the bacon and spring onion and sprinkle with the Sbrinz.

Put the baking trays with the tarte flambée into the preheated cooking space at levels 1 and 3. Bake.

Put the pastry in

Tips

Instead of making your own dough use ready-made tarte flambée dough.

Accessories

2 baking trays

Additional information

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