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Alsatian tarte flambée

INGREDIENTS

dough

250 g flour

125 ml water

2 tablespoons of olive oil

5 g salt

covering

200 g creme fraiche

1 onion

200 g bacon

Salt pepper

INSTRUCTIONS

Make a smooth dough from flour, water, olive oil and salt and knead everything well. Wrap the dough in foil and chill for 20 minutes. Peel, halve and slice the onion. Season the crème fraiche with salt and pepper. Preheat the oven to 180 ° C. Halve the dough and roll out about 0.5 cm thinly on baking paper. Place the baking paper on the baking sheet and brush with creme fraiche. Spread the onion on top and put the bacon on top. Bake at 180 ° C for about 8-12 minutes until golden brown. Sprinkle with a little chives, parsley or spring onions before serving.