

Miele

Tarte flambée (Flammkuchen)

By Miele

20 minutes, plus resting time

Preparation time

25 minutes

Cooking time

8

Serves



INGREDIENTS

Dough

- 375 g (2 ½ cups) plain flour
- 1 tsp fine sea salt
- 2 tbsp olive oil
- 180 ml (¾ cup) cold water

Topping

- 1 small red onion, thinly sliced
- 150 g bacon, roughly chopped
- 2 spring onions, finely sliced
- 200 ml crème fraîche
- Salt flakes and pepper, to taste
- Pinch ground Nutmeg

METHOD

Dough

1. Knead the flour, salt, oil and water together to form a smooth dough. Shape the dough into a ball, place in a bowl and cover with a cloth.
2. Leave to rest at room temperature for 1 hour 30 minutes.

Assembly

1. Season the crème fraîche with salt, pepper and nutmeg.
2. Roll the dough onto a baking tray and pierce several times with a fork.
3. Preheat the oven on Conventional at 220°C.
4. Spread the crème fraîche on top of the dough and scatter the bacon and onion mixture on top.
5. Place the tarte flambée in the oven on shelf level 1 and bake for 25 minutes, or until the pastry is crisp on the base.
6. Alternatively use the Automatic programme: Pizza & Quiches | Tarte Flambee.

Hints and tips

- For added flavour, you can top the tarte flambée with cherry tomatoes or asparagus.
- After baking, you can drizzle ½ tbsp of runny honey over the tarte flambée and top with fresh rocket.