



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.