TARTE FLAMBÉE

Allows for creative variations

WITH SOUR CREAM, BACON AND ONIONS – OR WHATEVER COMES TO YOUR MIND.

Ingredients for 2 tartes flambées (Ø approx. 35 cm):
450 g flour
30 g vegetable oil
1 egg yolk
4 g salt
200 g lukewarm water

PREPARATION:

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Put the flour in a bowl and make a small hollow in the middle.

Put the other ingredients (leave a little oil) in the hollow and knead everything into a smooth dough.

Brush the dough with the remaining oil, wrap it in cling film and let it rest for about 30 minutes (do not refrigerate!).

Then roll out the dough thinly and place on baking paper or a coated tray.

Now comes the topping, here classic sour cream, bacon and onions.

Tip: Don’t use too much topping to make the tarte flambée crispy.

Set combi steamer to 220°C convection mode, pre-heating function on, bake for 5 minutes. Activate dehumidification according

to your preferences.

Portion directly after baking and eat warm.

Tip: When using a coated baking tray, remove the tarte flambée from the tray before cutting.