

# FLAMMEKUECHE



Flammekueche in Alsatian or tarte flambée in French combines a crisp dough base and a topping of melted cheese and bacon.

In a way, this very thin, crispy and savoury **Alsatian version of pizza**. Like pizza, it is best baked in a wood oven, but you can perfectly cook it in your regular oven.

## INGREDIENTS

### For the dough:

- \*250g plain flour (plus extra for dusting)
- \*1/2 tsp salt
- \*150 ml tepid water
- \*2 tbsp sunflower oil

### For the topping:

- \*250g full-fat crème fraiche
- \*1 large onion, finely sliced
- \*160g smoked bacon lardons
- \*250g cheese (preferably Emmental or Gruyère cheese or a mixture), grated
- \*a few rasps freshly grated nutmeg
- \*salt and black pepper

## METHOD

### \*Step 1 :

Mix the flour and salt in a bowl, then add the water and oil and bring everything together to make rough dough.

### \*Step 2 :

Transfer the dough to a floured board and knead well.

### \*Step 3 :

Roll the dough into 2 rectangles, each measuring about 25 x 28cm.

### \*Step 4 :

Preheat the oven to 230°C/Fan 210°C or as hot as your oven will go.

**\*Step 5 :**

Spread the crème fraiche over the dough, leaving a little border around the edges, then dot with the onion, lardons and grated cheese. Season with salt, pepper and nutmeg.

**\*Step 6 :**

Bake for 10–12 minutes or until the base is crisp and the cheese is bubbling.

**\*Step 7 :**

Slide the tarts on to a wooden board and use a pizza cutter to cut them into portions, and serve immediately with drinks or as a light lunch with a green salad.

**BON APPÉTIT !**

👍 If you give this recipe a go, don't forget to tag us on social media, we'd love to see your results! 📸



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