



**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.