



COOKING PASSION SINCE 1877

MINI TARTE FLAMBÉE IN TWO VARIATIONS



Makes 12 Tarts

INGREDIENTS

For the dough:

500 g white flour
250 ml water
1 large pinch salt
4 tablespoons oil
400 g crème fraîche or sour cream
Salt
Freshly ground black pepper

For the vegetable tarte flambée:

250 g mushrooms
150 g cherry tomatoes
1 sweet pepper
1 courgette
1 red onion
100 g arugula
About 50 g parmesan
Herb pesto of choice (e.g. basil)

For the sweet-and-savoury tarte flambée:

1 pear
100 g goat cheese rounds
1 red onion
100 g Parma ham
Optional: honey for drizzling

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

Quickly knead together the dough ingredients until the dough is smooth and elastic. Cover and let stand at room temperature for about ten minutes. Divide the dough into six equal-sized pieces. Knead each piece once more by hand and shape into a ball. Cover and let stand at room temperature for another 45 minutes.

About 20 minutes before baking, place a ceramic baking stone in the oven (shelf level 1) and heat to 275°C pizza setting. Season crème fraîche or sour cream to taste with pepper and salt.

For the vegetable tarte flambée, cut the tomatoes in half, cut the mushrooms into quarters and slice the sweet pepper and courgette thinly. Either chop the onions coarsely country-style or slice them finely, depending on your preference.

For the sweet-and-savoury tarte flambée, slice the pear thinly. In a bowl, blend the goat cheese rounds to make a thick crème. Spread crème fraîche/sour cream onto each dough circle and top with 2 to 3 pear slices. Top each tarte with small dabs of goat cheese.

Before topping the balls of dough, cut them in half and roll them out as thinly as possible on a floured work surface. Transfer one dough circle to a pizza peel, spread with crème fraîche or sour cream and top with the desired ingredients.

Bake the tarte flambée for 4 to 6 minutes until crispy. Then top the vegetable tarte flambée with parmesan and arugula and distribute pesto on top. Finish off the sweet-and-savoury tarte flambée with Parma ham and drizzle with a little honey, if desired.