

# Flammeküche



Flammeküche is the Alsatian word for what is called a *tarte flambée* in french. It has a thin bread dough base with crème fraîche, fromage blanc, onions and smoked lardons. This Alsatian street food is very easy to make at home and is perfect as a light evening meal with some salad, or as a finger food or starter.

For the base you'll need a bread dough, if you don't feel up to making your own or don't have the time you can buy a ready-made pizza base which works pretty well too or if you are in France you can buy a raw bread dough in your local boulangerie or supermarket.

## **Ingredients :**

- 500g bread dough
- 20cl crème fraîche

- 200g fromage blanc
- 2 onions
- 300g of lardons
- Rapeseed oil
- Salt, pepper and nutmeg

## Method :

1. Pre-heat oven to its hottest setting 250° – 270°
2. Finely slice the onions and fry them gently over a low heat until they become translucent
3. Do the same with the bacon
4. Mix the crème fraîche, the fromage blanc with the pepper, nutmeg and salt (if using, the lardons may be salty enough!)
5. Roll the dough as thinly as possible on a baking sheet
6. Using a spatula, cover the dough evenly with the cream mixture
7. Spread onions and lardons on top
8. Cook in the oven for about 10 minutes, until the dough looks crispy

\* You can add cheese or mushrooms etc. to your flammeküche if you wish ☐