



Vallée de Kaisersberg  
L'Alsace essentielle

## TARTE FLAMBÉE (FLAMMENKUECHE)

*The authentic Alsatian recipe*

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**Number of people: 1**

**Preparation time: 20 min**

**Cooking time: 10 min**

### INGREDIENTS

- 250 g flour
- 5 cl oil
- 2 large onions
- 120 g bacon
- 20 g butter
- 100 g cottage cheese
- 10 cl double cream
- Nutmeg
- 1 tbsp rapeseed oil
- salt and pepper.

### THE STEPS

- Prepare the dough in a food processor or by hand.
- Mix the flour, ½ tsp salt.
- Oil and gradually add 15 cl warm water.
- Process for a few minutes to obtain an elastic dough,
- Then leave to rest for 1 hour, covered.
- Preheat your oven to 280°C.
- Slice the onions into thin strips and fry in a knob of butter over a low heat for 5 minutes, without browning.
- Quickly brown the bacon.
- Mix the fromage blanc with the cream and season with salt, pepper and nutmeg.
- On a floured work surface, roll out the pastry into a circle about one millimetre thick.
- Place on a floured baking sheet. Spread the cheese and cream mixture over the pastry, then sprinkle over the onions, bacon and a tablespoon of oil.
- Leave to cook in the oven for around 10 minutes.

### OUR SUGGESTION

An Edelzwicker or a Pinot Gris will be the perfect accompaniment to a tarte flambée cooked with love!