

DOUGH BASE TOPPED WITH A MIXTURE OF CREAM (FLAMMEKUECHE)

Alsace



6768 Alsace

+ Description

Ingredients: 250 g of flour, 5 cl of oil, 2 large onions, 120 g of bacon pieces, 20 g of butter, 100 g of fromage blanc, 10 cl of double cream, a pinch of grated nutmeg, 1 tablespoon of rapeseed oil, salt and pepper.

Preparation: 20 min, cooking time: 20 min, stand-off: 1h.

Prepare the dough by hand or using a food mixer. Mix the flour, ½ tsp of salt and the oil and gradually add the 15 cl of warm water. Knead for a few minutes until you get a nicely elastic dough and then leave it to rise for 1 hour in a warm place. Preheat the oven to 280°C. Slice the onions finely and cook them in the butter over a low heat for 5 minutes. They should soften, but they must not turn brown. Quick-fry the bacon pieces in a separate pan. Mix the fromage blanc and the cream, season with salt, pepper and a dash of nutmeg. Dust a small amount of flour on the worksurface and roll out the pastry till you get a circle about 1 mm thick. Place the rolled-out dough on an oven tray, which you have sprinkled with a little flour. Spread the fromage blanc and cream mix onto the dough and then sprinkle with the onions, bacon pieces and a tablespoon of oil. Place in the oven and bake for about 10 minutes.