



Oma's Tarte Flambée ~ Flammkuchen

Ingredients:

Dough:

- 2 cups all-purpose flour
- ¾ tsp salt
- ½ cup warm water
- 3 Tbsp olive oil

Topping:

- ½ cup crème fraîche or Greek yogurt
- 4 oz lean bacon, diced
- 1 medium onion
- 8 stalks green asparagus (optional)
- salt and pepper

Instructions:

1. Mix together flour and salt. Stir in water and olive oil. Mix together with a wooden spoon, until dough is crumbly. Add more water as needed, one tablespoon at a time, until the dough starts to hold together (it usually takes 2 - 3 Tbsp). Knead dough with hands until the dough is smooth and doesn't stick to the sides of the bowl.
2. Remove dough from bowl, and pour about ½ tsp olive oil in bowl to grease it and return ball of dough to the bowl. Roll it around until it has oil all over. Cover bowl with plastic wrap and set put in fridge for about 30 minutes.
3. Preheat oven to 450°F.
4. Meanwhile, render the bacon in a frying pan, just until the grease is released (do not let the bacon become crisp.) Remove the bacon to a paper-towel lined plate.
5. Add the onions to the frying pan and sauté until soft and translucent, stirring frequently.
6. Snap tough end off asparagus. Slice asparagus stalk thinly on the diagonal. Cut the heads, lengthwise, in half.
7. Line a cookie sheet with parchment paper.
8. Remove dough from fridge. Place on parchment paper and roll out very thin. It should cover the whole cookie sheet.

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9. Spoon Greek yogurt over top. Sprinkle with bacon, onion, and asparagus. Sprinkle with salt and freshly ground pepper
10. Bake, on lowest rack, for about 20 - 30 minutes or until edges are nicely browned and topping is crisp.
11. Cool, cut, and serve.
12. Serves 2 - 4

NOTE:

- Traditionally, the bacon and the onion is added raw on top of the dough and NOT pre-cooked. Personally, though, I like the bacon already rendered and the onions more caramelized than just letting them cook in the oven. Use your preference.
- Instead of the crème fraîche or Greek yogurt, you can use fromage blanc, quark, or equal parts buttermilk and cream cheese.