



## CLASSICAL TARTE FLAMBÉE

### SERVES 4:

150 g wheat flour (Type 550), 75 g whole rye flour, 1 tsp. salt, 1/2 cube yeast (21 g), 100 g smoked ham, 1 onion, 100 g low-fat curd, 200 g Crème fraîche, 2 tbsp. canola oil, salt, pepper, 1 bunch chives, flour to work

### PREPARATION:

Mix the wheat and whole rye flour with salt in a big bowl. Press a trough into the middle. Crumb the yeast, mix with 4 tbsp. lukewarm water, pour into the trough and dredge with some flour from the edge. Prove covered for 15 minutes. Add 100 ml lukewarm water and knead everything into a smooth dough. Prove covered for 45 minutes.

Cut the smoked ham into small cubes. Peel the onions and cut into tiny cubes. Stir the curd with the Crème fraîche and oil until smooth. Season with salt and pepper.

In between preheat the oven to 220°C and grease the baking pan.

Knead the dough again on the floured working top, roll into 2-3 mm thin, longish flat cakes and put onto the bakin gpan. Spread the curd creme onto it. Put the ham and onions on top.

Bake the Tarte flambée in the preheated oven (middle, circulating air 200°) 15-20 minutes. Wash chives and cut into small rolls. Take the Tarte flambée out of the oven and sprinkle with chives.