

# Veritable Alsatian Tarte Flambée

Technique: bread dough



YIELD: 2/4 SERVINGS

PREP TIME: 15 MINUTES   REST TIME: 1H20  
COOK TIME: 10 MINUTES

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## INGREDIENTS

### **Bread dough**

8.81oz (250g) unbleached all purpose flour, sifted  
0.18oz (5g) dry yeast  
5.99oz (170g) warm water, between 95-104 degrees F (35-40 degrees C)  
1/2 teaspoon salt

### **Filling**

7.4oz (210g) crème fraîche  
3.5oz (100g) onions, thinly sliced  
salt and freshly ground black pepper  
freshly ground nutmeg

200g uncured bacon, thinly sliced

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## TOOLS

1 stand mixer  
1 dough hook  
1 big mixing bowl  
1 medium bowl  
1 kitchen scale - 1 teaspoon set  
plastic wrap  
1 rolling pin  
2 baking sheets (half sheet)  
parchment paper

## DIRECTIONS

### 1. Prepare the dough

Combine the flour and yeast in a large mixing bowl and stir with a wooden spoon.

Place the bowl under your stand mixer fitted with the dough hook. Add the water and knead for 1 minute (Kitchen Aid speed 2 and 4).

Add the salt and knead for about 10 minutes or until the dough is smooth (Speed 2)

### 2. Let the dough rise

Cover with plastic wrap and let rise for 20 minutes.

Punch down and cover with plastic wrap. Let rise again for 1 hour in your warmest room. The dough will double in size.

### 3. Roll the dough

Pre-heat the convection oven at 450 degrees F (232 degrees C).

Line a baking sheet with parchment paper.

Roll the dough into a 5/64 inch (2mm) thick rectangle at the size of your baking sheet on a very slightly floured surface.

Transfer to the parchment paper.

### 4. Prepare the cream mixture

Combine the onions together with the crème fraîche. Season with a little salt (not too much because of the lardons), freshly ground black pepper and nutmeg.

### 5. Bake the taste flambée

Spread the onion-cream mixture on top of the dough.

Sprinkle the lardons on top.

Bake for 8 to 10 minutes at 450 degrees F (232 degrees C), or until the crust is golden.