

Tarte

Cuisine: **French**

Food category: **Pastry**



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Program steps

Preheating: 225 °C

1 Combination 25 % Termination by time 00:03 hh:mm 225 °C 80 %

Ingredients - number of portions - 6

| Name | Value | Unit |
|----------------------|-------|------|
| plain wheat flour | 250 | g |
| water | 120 | ml |
| 5 tbsp vegetable oil | 3 | pcs |
| salt | 1 | pcs |
| crème fraîche | 50 | g |

Nutrition and allergens

Allergens: 1
 Minerals: Cu, Mg, P
 Vitamins: A, C, D, E, K

| Nutritional value of one portion | Value |
|----------------------------------|----------|
| Energy | 176.3 kJ |
| Carbohydrate | 30.7 g |
| Fat | 3.8 g |
| Protein | 4.8 g |
| Water | 0 g |

Directions

Put all the ingredients in a bowl and knead into a homogeneous mass. Sprinkle the work surface with a little more flour and roll out the dough thinly. Preheat the combi steamer and a thick AMT baking plate to 225°C.

Spread the tarte flambée with crème fraîche and top it as desired, for example with:

1. bacon and green onions,
2. Blue cheese and pear,

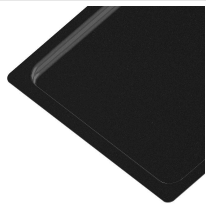
Bake the tarte flambée for 3 minutes at 225°C in combination steam mode with the steam flap open, fan speed 80%, until golden yellow.

A cold topping is also possible, in this case the tarte flambée is only baked with crème fraîche and then topped with, for example

3. Smoked salmon and rocket

The topping options are diverse and so this dish allows for a variety of seasonal and regional variations - other ideas include goat cheese / fig / walnut or pumpkin / feta / apple. The Alsatian classic is topped with onion rings and bacon.

Recommended accessories



Vision Bake