



Crispy tarte flambée

A delicious variation on the popular fall classic – fine smoked salmon with mountain cheese on a crispy base and topped with lemony crema.

Zutaten

4 Portionen

250 g Flour
125 ml Water
10 g Yeast, fresh
30 ml Byodo Roast Olive Mild
1 TL Sugar
1 TL Salt
200 g Crème fraîche
200 g Organic smoked salmon
2 Spring onions
80 g Mountain cheese
Byodo Crema with lemon
Byodo sea salt
Pepper

Zubereitung

Dissolve the fresh yeast in lukewarm water and add the sugar. Mix the flour and salt in a bowl. Make a well in the flour and pour in the yeast water. Knead the dough into a smooth dough, adding the olive oil in the process. Shape the dough into a ball, cover and leave to rise in a warm place for 30 minutes.

Then cut the dough into quarters and roll out very thinly on a floured work surface.

Clean the spring onions and cut into fine rings. Grate the mountain cheese. Then place the four tarte flambée doughs on baking paper and spread evenly with crème fraîche. Top with the spring onions and smoked salmon. Season with salt and pepper and sprinkle with mountain cheese.

Place the tarte flambée in an oven preheated to 220° C top/bottom heat and bake for about 10 minutes. Drizzle with lemon crema and serve while still warm.