

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

Tarte flambée ingredients
250 g Flour
125 ml Water
10 g Yeast, fresh
30 ml Byodo Roast Olive Mild
1 TL Sugar
1 TL Byodo Premium Organic Sea Salt
200 g Crème fraîche
200 g Organic smoked salmon
2 Spring onions
80 g Mountain cheese
Ingredients Lemon cream
3 EL Crème fraîche
2 EL Byodo Lemon Balsam
1 TL Honey
1 TL Byodo extra virgin olive oil, from Italy
Byodo Premium Organic Sea Salt
Pepper
Lemon zest

Zubereitung

Tarte flambée

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.

Lemon cream

While the tarte flambée is baking in the oven, pour the crème fraîche into a small bowl. Add the lemon balsam and mix well until the mixture is homogeneous. Stir in the honey and add the olive oil for a creamier consistency. Season to taste with salt and pepper. Then stir in a little lemon zest. Finally, drizzle the lemon cream over the finished tarte flambée.