



Tarte flambée

A crispy tarte flambée meets autumnal aromas: this version with Hokkaido pumpkin, creamy feta and fragrant thyme brings color and flavor to the plate. The combination of spicy crème fraîche, nutty black cumin and a hint of fine Aceto di Modena gives this classic dish a special gourmet touch. Perfect for cozy evenings when it gets chilly outside – quick to make, sophisticated topping and irresistibly delicious.

Zutaten

4 Portionen

Dough

460 g Flour

60 ml Roast olive mediterranean

240 ml Water

0.5 TL Organic sea salt

Covering

400 g Crème fraîche or sour cream

1 Pinch Nutmeg

0.25 TL Organic sea salt

2 Prizes Pepper

1 TL Black cumin

300 g Hokkaido pumpkin

200 g Feta cheese

4 Branches Thyme. fresh

2 EL Black cumin seed oil, virgin

Aceto di Modena, IGP Linea Gold

Zubereitung

Dough

For the dough, knead all the ingredients in a bowl to form a smooth dough. Cover with cling film and leave to rest in the fridge for approx. 30 minutes.

Tarte flambée

While the dough is resting, preheat the oven to 180° C fan, stir the crème fraîche with the spices until smooth and season to taste. Halve the pumpkin, remove the seeds and cut into small cubes – also dice the feta. Remove the tarte flambée dough from the fridge and roll out very thinly with a rolling pin on a floured work surface. Either roll out the dough completely on a baking tray or roll it out and cut out circles. Spread the dough with the crème fraîche. Top with the sliced pumpkin and feta and bake in the preheated oven for approx. 10-12 minutes. Garnish with fresh thyme, black cumin oil and olive oil and enjoy.