

Flammkuchen / Flammekueche / Tarte Flambée

Makes 2 individual or 1 large tarte

1/3 pound of bacon
2 small white onions
Sea salt
½ cup crème fraîche (or fromage blanc,
quark, goat cheese)
¼ teaspoon nutmeg
3 cups finely grated gruyère
Flour
Bread or pizza dough
Black pepper
2 Tablespoons minced chives



Heat the oven to 500F. If you have a pizza stone, move it to the oven a full hour before cooking, to heat up. If you are using a baking sheet, move it to the oven 30 minutes before cooking. Either way, you want to cook the flammkuchen at the base of the oven.

Stack up your bacon, and cut it into lardons. Heat a wide pan (preferably cast iron) over medium heat. When warm, add the bacon and cook until they are half-way to crispy, about 5 minutes. Move the bacon to a paper towel-lined plate to drain.

Meanwhile, slice up the onions quite thinly. After removing the bacon, can add the onions and cook until lightly golden, 10-15 minutes. Stir in a pinch of salt.

Move the crème fraîche to a little bowl, and grate the nutmeg directly over it. Stir to combine. Finely grate the cheese.

Take a baking sheet, and flip it upside down. Flour the surface generously; this will allow you to slide the flammkuchen into the oven easily. Spread the dough on top of the upturned baking sheet, and add the toppings in this order: crème fraîche, onions, bacon, gruyère. Top with black pepper. Move the flammkuchen to the oven by carefully transferring it to the heated pizza stone/first baking sheet.

Cook the flammkuchen for 3-5 minutes, or until it's bubbling and the crust is just past golden brown. Remove it from the oven and use tongs to pull it onto a cutting board. Scatter the minced chives all over. Eat the flammkuchen straight out of the oven, very hot.

<http://theroamingkitchen.net/flammkuchen/>