

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