

# Flammekueche

## Dough

- 2 ½ cups flour
- 1 cup cold water
- ¼ tsp salt
- 1 tbsp instant dry yeast
- yield: approximately 2 10" free formed flammekueche

Line (2) cookie sheets with parchment paper.

In the bowl of a large mixer, combine all the ingredients. Mix with a dough hook for 5 to 7 minutes, scraping the bowl occasionally, until the dough forms a sticky ball on the end of the hook. Transfer the dough to a greased bowl and cover it with plastic wrap. Let rise in a warm place until doubled, approximately one hour. Punch down and divide into six equal pieces.

Place one piece of dough on a floured board and coat with flour. With a floured rolling pin, roll out the dough into a rough rectangle, approximately 10"-12" across and 1/8" thick making sure there is flour on both sides of the dough at all times. Place dough on a parchment lined cookie sheet. Repeat with remaining dough. Cover and refrigerate any rolled out dough while you prepare the topping. Dough can be prepared one day in advance, wrapped and refrigerated, until ready to roll.

## Topping

- 1 cups Fromage Blanc
- ½ cup Sour Cream
- 1/3 cup Heavy Cream
- pinch nutmeg
- pinch white pepper
- pinch salt
- 1 tbsp Vegetable Oil
- 1 egg yolk
- 1 ½ cups thinly sliced caramelized onions
- 12 sliced Hickory Smoked Bacon

In a large bowl whisk the first 8 ingredients together. Reserve the onions and bacon in separate bowls.



Becky Stayner, Food Photographer enjoying Raymonds' Tarte Flambée during the photoshoot

## Assembly

You can cook two pans at once depending on your oven size, but adjust racks so that they are close to the bottom of the oven. Preheat oven to 500 degrees.

Spread ½ cup of the topping mixture on one piece of rolled dough. Sprinkle with the onions and then the bacon. Repeat with another sheet of dough. Slide the cookie sheets onto the lowered racks in the preheated oven. Bake until brown and crisp, turning the sheets midway they brown evenly. Repeat with Cut into squares and serve immediately. Recipe makes two individual Flammekueche. Each appetizer or one as a main



approximately ten minutes, re-through baking to make sure remaining dough and topping. Recipe makes two individual flammekueche will serve 2 as a course.

# No time at all?

*Here is the quickie version and a few time saving tips:*

- The ingredients for the topping of Raymonds recipe can be made ahead of time and kept for up to 2 days.
- Purchase a flatbread in your local freezer section and skip the dough step
- This recipe can also be done on the grill outside with pizza dough from your local market.



Dana at Central Market  
making Tarte Flambée demo