



Classic tarte flambée

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

Crisp base, crème fraîche, bacon and onions. The classic tarte flambée is easy to prepare and suitable for all occasions.

Dough

250 g white flour
1 tsp salt
125 ml cold water
2 tbsp rapeseed oil

Tarte flambée

100 g crème fraîche
100 g bacon rashers, cut into fine strips
1 red onion, cut into thin rings
Some pepper

Additional information

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