

# Tarte Flambée

## DIRECTIONS:



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## INGREDIENTS

### FOR THE BASE:

1 cup	All-purpose flour
1 tbsp	Olive or vegetable oil
¼ tsp	Salt
¼ cup	Water or a little more as needed

### FOR THE TOPPING:

2 ½ oz	Smoked bacon
½	Medium onion
½ tbs	Butter
3 tbs	Crème fraîche
1 pinch	Nutmeg
1 pinch	Salt
1 pinch	Pepper
¼ cup	Gruyère cheese (optional)

1. Mix together the flour, oil, salt, and water in a bowl. If it's too dry and won't come together, add a little more water, but it will be a relatively dry dough. Knead for a minute then set aside while you prepare the toppings.
2. Preheat the oven to 450F / 230C. Line a large baking sheet / tray (half sheet) with parchment.
3. Cut the bacon in to thin strips (lardons) and cook in a small skillet/frying pan over a medium heat until they are just starting to brown. Remove from pan and set aside.
4. Add the onions to the pan, along with the butter, and cook a few minutes until the onions have softened but are only just browning.
5. Add the nutmeg, salt, and pepper to the crème fraîche and mix well.
6. Roll the dough out on a lightly floured surface into a circle/oval as thin as you can (around ⅛in / 3mm).
7. Transfer the dough to the lined baking sheet then spread the crème fraîche over the top, leaving a space around the edge without any topping.
8. Spread over the sautéed onions then top with the bacon, spreading them as evenly as you can. Top with the gruyère, if using, then bake for around 10 minutes until the edges are lightly brown and crisp and the toppings are just starting to color.



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