

# Flammkuchen

## INGREDIENTS

Makes enough for 2 people:

### Dough

15g fresh yeast (or 5g/1.5 tsp dry yeast)  
150 ml warm water  
300g flour (can be 50/50 wheat/rye)  
pinch of salt  
1 Tbsp Olive oil

### Cream

100g creme fraiche  
100g heavy cream (unsweetened!)  
salt, pepper, nutmeg

### Toppings

Olive oil  
100g bacon, cut in pieces  
150g finely sliced onions (we prefer red)  
70g shredded Munster or Emmental cheese  
Chopped chives

### Alternatives

Apples & cinnamon  
Pears, blue cheese & walnuts  
Mushrooms & garlic

## INSTRUCTIONS

Make the dough:

1. Dissolve yeast in warm water.
2. Mix flour and salt. Make a well in the center and add yeast and 1 Tbsp olive oil. Knead into dough for 3-5min until you have a smooth, non-sticky dough.
3. Divide into two portions, shape into balls and let rise, covered, for about 45min.

Make the cream:

1. Stir creme fraiche and cream together. Season.

Preheat oven to 250°C

Assembly:

1. Knead a dough ball and roll out very thinly. Place on parchment paper on baking sheet.
2. Brush the base with olive oil and spread onions, bacon and cheese over it.
3. Bake for 7 min. Take out and pour some cream over the entire thing. Bake another 5-10min, until browned and crispy.
4. Sprinkle with chives and cut into pieces.

Bon Appetit!

