



Flammkuchen



Flammkuchen - also known as Tarte Flambée - is a classic recipe.

Technically a tart (but often called a pizza), our Flammkuchen is topped with a creamy base, onion, and bacon. This thin-crust delight makes a great dinner option!

Course Dinner **Cuisine** German

Prep Time 15 minutes

Cook Time 15 minutes

Additional Time 30 minutes

Total Time 1 hour

Servings 8

Author Recipes From Europe

Ingredients

The Dough

- 2 cups all-purpose flour
- 1 teaspoon salt
- 2 tablespoons olive oil
- 1 egg yolk
- 1/2 cup + 1 tablespoon water, lukewarm

The Topping

- 1 yellow onion
- 2/3 cup sour cream
- 1/3 cup crème fraîche
- 2 slices bacon, approximately
- salt to taste
- pepper to taste

Instructions

1. Add the flour, salt, olive oil, and egg yolk to a large mixing bowl.
2. Mix everything together with the spiral dough hooks of your electric mixer while slowly adding the water. Keep mixing until the dough has an elastic consistency. If the dough is too crumbly, add more water. If it's too sticky, add some more flour.
3. Form the dough into a ball with your hands and place it back into the bowl. Cover the bowl with a dishtowel and let it sit for around 30 minutes.
4. In the meantime, peel the onion and slice it into thin rings. Cut the bacon into small pieces. Also, mix the sour cream, crème fraîche, salt, and pepper together in a small bowl.
5. At this stage also line a large baking sheet with parchment paper and preheat the oven to 420 degrees Fahrenheit.
6. Once the 30 minutes are up, sprinkle some flour onto your countertop and briefly knead the dough with your hands. Then roll it out using a rolling pin until it is very thin and has the size

of the baking sheet.

7. Transfer the dough onto the parchment paper on the baking sheet. Evenly spread the sour cream/crème fraîche-mixture on top of the dough. Then add the onion rings. Lastly, place the bacon pieces on top.
8. Bake the Flammkuchen on the middle rack of your oven for around 12-15 minutes until the edges are crispy and the dough makes thin, airy bubbles under the toppings.
9. Remove the Flammkuchen from the oven, let it sit for a couple of minutes, then cut it into slices with a pizza cutter or sharp knife.

Notes

- Some people like making Flammkuchen with yeast dough. However, we prefer this dough since it's super easy to make and you don't have to worry about using yeast (which we know that some people really dislike).

Nutrition

Serving: 1g | Calories: 492kcal | Carbohydrates: 53g | Protein: 11g | Fat: 26g | Saturated Fat: 11g |

Polyunsaturated Fat: 12g | Trans Fat: 1g | Cholesterol: 99mg | Sodium: 818mg | Fiber: 2g | Sugar: 3g

This nutritional information has been estimated by an online nutrition calculator. It should only be seen as a rough calculation and not a replacement for professional dietary advice.

Flammkuchen from <https://www.recipesfromeurope.com/flammkuchen/>.