



Raspberry Tarte Flambée with Soft Cheese

🕒 30–40 Min   

Preparation

Ingredients 4 Portions

♦ = Kotányi Produkte

For the dough

250 g	Flour
125 ml	Water
3 tbsp.	Olive oil
1 pinch	♦ Sea Salt, Coarse

For the topping

100 g	Sour cream
100 g	Crème fraîche
100 g	Blue cheese or goat's cheese
150 g	Raspberries
1 piece	Red onions
1 piece	Scallions
2 tbsp.	Honey
1 tbsp.	♦ Rustic Herbs
1 pinch	♦ Sea Salt, Coarse

- 1 To make the dough: Mix the flour, water, a pinch of salt and oil and knead into a dough. As a quick alternative, use ready-made pizza dough.
- 2 Preheat the oven to 230°C (440°F) using the conventional oven setting.
- 3 Roll the dough thinly onto two baking trays lined with baking parchment to make two tarts flambées. Coat with a mixture of sour cream and crème fraîche.
- 4 Cut the onions into fine rings and chop up the blue cheese. Wash the berries and leave them to drain.
- 5 Spread the ingredients out evenly over the tarts flambées, then season with salt and Kotányi Rustic Herbs mix.
- 6 Bake each of the tarts flambées on the lowest shelf of the oven for 5–8 minutes.
- 7 Finally garnish the tarts flambées with fine rings of scallions and honey and enjoy.

