

Raspberry Tarte Flambée with Soft Cheese

30–40 Min

Preparation

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 tartes 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 tartes flambées, then season with salt and Kotányi Rustic Herbs mix.
6. Bake each of the tartes flambées on the lowest shelf of the oven for 5–8 minutes.
7. Finally garnish the tartes flambées with fine rings of scallions and honey and enjoy.

Ingredients 4 Portions

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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