



Ingredients 4 Portions

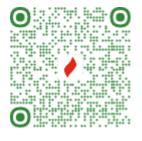
🖊 = Kotányi Produkte

pkg. Ready-made pizza dough
 Zucchini
 Sour cream

80 g Cherry tomatoes
40 g Black olives, pitted

1 pinch Sea Salt, Coarse

1 pinch Pepper Black, Whole



Zucchini Tarte Flambée with Cocktail Tomatoes and Olives

Ō 20-30 Min ♀♀♀

Preparation

- 1 Leaving the skin on cut the zucchini lengthwise in approx. 3-mm-thick slices. Season with sea salt and put to one side.
- 2 Place the ready-made pizza dough on baking tray lined with baking parchment.
- 3 Mix the sour cream and lovage in a bowl. Season to taste with sea salt and ground pepper and spread onto the dough.
- 4 Preheat the oven to 220 °C (356°F).
- 5 Pat the strips of zucchini dry with a dish towel and arrange on the tarte flambée. Cut the cherry tomatoes into slices. Arrange the tomatoes and olives on top of the tarte flambée.
- 6 Bake for 10–15 minutes at 220°C (428°F) using the fan setting until golden brown. Serve while still warm.