

Zucchini Tarte Flambée with Cocktail Tomatoes and Olives

20–30 Min

Ingredients 4 Portions

= Kotányi Produkte

1 pkg.	Ready-made pizza dough
3	Zucchini
150 g	Sour cream
80 g	Cherry tomatoes
40 g	Black olives, pitted
1 tbsp.	Lovage, Crushed
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole

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.