



Zucchini Tarte Flambée with Cocktail Tomatoes and Olives

🕒 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.

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

