



TARTE FLAMBÉE (FLAMMKUECHE)

(Makes four 13-inch pies)

Flammkueche is the traditional cream-based, bacon and onion flatbread from Alsace, in northeastern France. It was the inspiration for the WoodFired oven.

- INGREDIENTS -

Dough:

- 3 cups all-purpose or bread flour
- 1 teaspoon yeast, active dry or instant
- 1 teaspoon salt
- 1 1/2 cups hot water, not boiling, about 125-130°F (hot tap water works great)
- Additional flour or semolina for shaping and rolling



Topping:

- 8 oz sour cream
- 8 oz heavy cream
- 2 large or 3 medium onions, very thinly sliced (use mandoline if available)
- 12 oz thick sliced bacon, cut into thin strips (lightly sautéed if desired)
- Salt, pepper, nutmeg, salad oil
- Optional: Grated Gruyere or Swiss cheese
- Optional: Sliced mushrooms, sautéed

- INSTRUCTIONS -

Make the dough (about 4 hours before serving):

1. Combine flour, yeast and salt in a large bowl. Stir in water until it's well combined.
2. Cover with plastic wrap and let stand at room temperature for 3 hours.
3. Pound the risen dough a few times with the fist and take it out of the bowl.
4. Divide the dough in four. Knead into individual balls, lay them on a well-floured wooden board and cover with a damp dishtowel for at least half an hour before using.

Prepare the tartes flambées:

1. Start Woodfired oven and heat to 600°F (or preheat kitchen oven to 500°F).
2. Mix sour cream, heavy cream, 1 tsp salt, salt and nutmeg to taste. If baking in kitchen oven, add 2 tsp oil.
3. Roll dough into very thin, 13-inch discs.
4. Spread 1/4 of the cream topping on the dough, to about 1/2 inch from the edge.
5. Garnish evenly with onions, then with bacon.
6. Bake in oven, rotate half a turn after 2-3 minutes and keep baking until crust is lightly charred and topping starts bubbling (Note: will take longer in kitchen oven).

Variations: Sprinkle grated Gruyère for a Gratinée, add mushrooms for a Forestière.