



# ALSATIAN TARTE FLAMBÉE



## QimiQ BENEFITS

- Dairy cream - best quality
- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**1 package** Tante Fanny fresh flambé tarte dough [or pizza dough]

**250 g** QimiQ Cream Base, unchilled

**160 g** Cream cheese

Salt and pepper

**200 g** Onion(s), finely sliced

**100 g** Streaky bacon, diced

## METHOD

1. Preheat the oven to 220 °C (conventional oven) and prepare the pastry according to the instructions on the package.
2. Mix the QimiQ Sauce Base with cream cheese and season to taste with salt and pepper.
3. Roll the pastry out onto a baking sheet lined with baking paper. Spread the QimiQ mixture evenly onto the pastry and top with bacon and sliced onions.
4. Bake until crispy in the hot oven for 13-15 minutes.