



ALSATIAN TARTE FLAMBÉE



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

1 package Fresh flambé tarte dough [or pizza dough]

250 g QimiQ Sauce Base, room temperature

160 g Cream cheese

Salt and pepper

200 g Onion(s), finely sliced

100 g Streaky bacon, diced

METHOD

1. Preheat the oven to 430 °F (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.