



# TARTE FLAMBÉE (THERMOMIX)



## QimiQ BENEFITS

- If you wrap the mozzarella in a paper towel for about 30 minutes, it drips well and can be chopped better.
- dough stays crispy longer
- Easy and quick preparation



## Tips

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## INGREDIENTS FOR 1 BAKING TRAY

### FOR THE DOUGH

**230 g** AP Flour

**30 g** Olive oil

**120 g** Water

Salt

### FOR THE TOPPING

**250 g** QimiQ Sauce Base

**125 g** Mozzarella, halved

**100 g** Red onion(s), halved

**1** Red bell pepper(s), cut into coarse pieces

Salt

Pepper

**1 pinch(es)** Nutmeg

**100 g** Schinken, mager, diced

**0.5 bunch(es)** Chives, in rolls, for sprinkling

Butter, zum Einfetten

## METHOD

1. For the dough: Put flour, oil, water and salt in the mixing bowl and knead for 1 min./dough stage. Remove dough from mixing bowl, form into a ball, wrap in plastic wrap and chill for 30 minutes. Continue with the recipe during this time.
2. For the topping: Add the mozzarella to the mixing bowl, chop for 3 sec./speed 7, and transfer.
3. Add the onions and peppers to the mixing bowl, chop for 3 sec/step 5 and push down with the spatula.
4. Add the QimiQ cream base, mozzarella, salt, pepper, nutmeg and diced ham and mix for 10 sec/step 3.
5. Preheat oven to 250 °C (top and bottom heat). Grease a baking tray.
6. Roll out the dough on the prepared baking sheet to the edge.
7. Spread the mixture on the dough, bake the tarte flambée in a preheated oven for about 20 minutes until golden, sprinkle with chive rolls, cut into 4 pieces and serve warm.