Flammkuchen, a German recipe, Cine Mudo style

Raciones para 2

250 gr Flour

1 Teaspoon of salt

30 ml Olive oil

120 ml Water

125 gr Strips of bacon or diced

2 Spring onion stems

150 gr Grated cheese

150 gr Crème fraîche

1 Egg

Salt

Pepper

A pinch of nutmeg

1. In a bowl, mix flour and salt and make a hole in the centre of the flour. Pour water and oil inside and knead until smooth. Cover and let it rest in the fridge for 30 minutes.

2. In the meantime, dice the bacon or use the bacon strips, and julienne the spring onion stems. Save some onion for garnishing after baking.

3. Combine bacon, green onions, grated cheese, crème fraîche, salt, pepper, and nutmeg in a bowl.

4. Preheat the oven to 250 °C, top and bottom heat, with a tray in the lowest part of the oven.

5. After 30 minutes, spread the dough, shaping a rectangle on parchment paper. Use some flour if needed. Spread the mix with toppings all over.

6. Place in the oven with the help of a large board, lower the temperature to 230 °C and bake for 20–25 minutes.

Chef's Notes

COOKING LOVERS