

# 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

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<https://cookinglovers.teka.com/es/receta/flammkuchen-receta-alemana-al-estilo-cine-mudo-anos-20/>

