



## Flammkuchen mit Lauch (Tarte Flambée)

HESSE

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### Ingredients

- 14oz. (400g) of flour
- 1 cube of yeast, fresh
- 1 tsp sugar
- 1 tbsp vegetable oil
- 1 tsp salt
- 10.5oz. (300g) leeks
- 4 eggs
- 14oz. (400g) sour cream
- salt
- pepper
- 9 oz. (250 g) bacon
- 1 oz. (30g) breadcrumbs

### Method

Put the flour in a bowl and make a well. Dissolve the yeast and sugar in 2 fl. oz. (60 ml) of lukewarm water, pour into the well and mix in some flour from the edge.

Cover and let rise in a warm place for about 15 minutes until the surface shows cracks. Add 7 fl. oz. (200 ml) of water, oil and salt to the dough, knead, shape into a ball, dust with flour and cover again for 30 minutes, whereby the dough doubles.

For the topping, wash the leeks, drain them and cut into rings about 3mm thick. Beat the eggs and stir with the sour cream until smooth.

Mix in the leek rings and season with salt and pepper. Cut the bacon into cubes and mix with the breadcrumbs.

Knead the dough again and roll out on a floured sheet. Grease the baking sheet a little and place the pastry sheet on top. Prick the dough several times with a fork and cover for another 15 minutes.

Spread the leek mixture evenly on top and sprinkle with the bacon cubes. Bake the bacon cakes in a preheated oven at 200° C for 30 minutes.

**Bon appétit!**