



Tarte flambée with green asparagus and bacon

Ingredients

For 1 tarte flambée

For the dough

- 250 g flour
- 100 ml water
- 2 tbsp of olive oil
- 1 egg yolk
- 1/2 tsp salt

For the topping

- 1 bunch of green asparagus
- 100 g bacon

- 3 eggs
- 1 red onion
- 100 g crème fraîche
- 2 tablespoons honey
- 10 g parsley
- 80 g grated parmesan
- salt, pepper

Preparation

For the dough, mix flour with water, oil, salt and egg yolk and knead to a smooth dough. Cover with cling film and let rest for 30 minutes at room temperature.

Preheat oven to 220 °C top/bottom heat. Roll out dough thinly on a mottled work surface. Place on a baking tray lined with baking paper. Fold the ends over and form a rim about 1 cm high.

Finely chop parsley. Mix eggs with crème fraîche, half of the grated parmesan, parsley and honey, season with salt and pepper. Clean the asparagus, remove the wooden ends. Cut asparagus in half lengthwise. Peel onions and cut into fine rings.

Spread dough with egg mixture, cover with asparagus. Cover with onions, remaining parmesan and bacon. Bake in a hot oven for about 15 minutes. Serve e.g. with remaining crème fraîche, rocket and sea salt.