



Geschmack & Technologie

Classic tarte flambée

Recipe number:

ER2500841

Raw material:

60 g Gouda, grated
260 g Fresh tarte flambée dough

Spices & processing aids:

250 g Flammkuchensauce fix & fertig 4698000

Processing sequence:

Spread the tarte flambée cream onto the tarte flambée dough and sprinkle with cheese.

Bake in the oven at 200 °C for approx. 7 minutes.

Bake in a pizza oven at 430 °C for approx. 3 minutes.

Ingredients:

Flammkuchenteig (WEIZENMEHL; Trinkwasser; Sonnenblumenöl; Ethylalkohol; Speisesalz; Weizenkleber; Weizenstärke; Backtriebmittel: diphosphate, Natriumcarbonate; Emulgator: Mono- und Diglyceride von Speisefettsäuren; Hefe; Antioxidationsmittel: Ascorbinsäure.), CRÈME FRAÎCHE, water, Gouda (MILK, salt, Säuerungskulturen, rennet, preservative: E 250 sodium nitrate, colouring agents: Annatto, Carotin, potato starch), bacon (pork meat, salt, dextrose, spices, smoke, preservative: E 250 sodium nitrite), cream cheese (CREAM CHEESE, salt), leek, natural flavourings, modified starch, salt, MILK PROTEIN, LACTOSE, acid: E 270 lactic acid, preservative: (E 211 sodium benzoate, E 202 potassium sorbate), thickening agent: E 415 xanthan gum, spices

Nutrition declaration:

energy value	977kJ
energy value	233kcal
fat	11,4g
saturates	6,4g
carbohydrate	23,2g
sugar	2,4g
polyols	0,0g
protein	8,8g
sodium	0,9g
salt	2,2g

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