



## flammkuchen

↪ *The best of Alsace and Switzerland combined:  
flammkuchen and minipic*

### Ingredients (1 baking tray, 32–35 cm in diameter)

- 1 portion flammkuchen dough, about 260 g, rolled out into a circle (alternatively: bread dough or pizza dough)

### Topping:

- 8-10 minipics, finely sliced
- A little clarified butter
- 2 large onions, finely sliced
- 150 g quark
- 100 ml cream
- ½ tsp. salt
- Pepper, freshly ground
- Nutmeg, freshly ground

### Preparation

Place dough onto a baking tray lined with baking paper and prick all over with a fork. Refrigerate. Preheat oven to 250 °C.

Topping: Fry minipics in clarified butter. Remove and drain on kitchen towel. Sauté onions in remaining fried butter until translucent. Mix onions and minipics then leave to cool.

Mix quark, cream and spices. Spread half the quark mixture on the dough, leaving a centimetre-wide edge uncovered.

Sprinkle with onion mixture and cover with remaining quark mixture.

Bake in the middle of the oven for 12–15 minutes.

To serve: Cut flammkuchen into strips and serve hot.

### Tips

Prepare dough from 200 g flour, ½ tsp. salt, ¼ tsp. dry yeast and 100–150 ml lukewarm water; leave to double in size. — Use crème fraîche instead of quark and cream.