

# FRENCH BACON FLATBREAD «TARTE FLAMBÉE»

## The Recipe

<https://cuisinedaubery.com/recipe/bacon-flatbread/>

Tarte flambée is a French Alsatian flatbread, covered with bacon, mushroom and a creamy cheese sauce

Chef: Jacquy Pfeiffer

Preparation Time: 20 Minutes

Cooking Time: 14 Minutes

Ready in: 1 H

Yield: 2 Tarts

Skill: Intermediaire Level

Cuisine: French Cuisine

Courses: Main Dish,

## Ingredients

**For 4 tarts, 11.02" (or 11 1/32" or 28 cm) in diameter**

\*Dough (very thin)

1 3/4 Cup Flour (250 grams)

3/4 Cup Water (162 grams)

1 teaspoon Dry Yeast (4 grams)

1 teaspoon Salt (5 grams)

2 teaspoons Peanut Oil (12 grams)

\*Cream

1/2 Cup Sour Cream (125 grams)

1 Tablespoon Flour (12 grams)

1 Egg Yolk 1 Tablespoon or 20 grams

1 pinch of Nutmeg

1 pinch of Salt

1 pinch of Pepper

\*Toppings

1 Cup Onions (150 grams)

3/4 Cup Bacon (140 grams)

\*Optional

A small quantity of Grated Cheese Shredded Cheese

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**For 2 tarts, 11.02" (or 11 1/32" or 28 cm) in diameter**

\*Dough (very thin)

3/4 Cup Flour (125 grams)

1/3 Cup Water (81 grams)

1 teaspoon Dry Yeast (2 grams)

1/2 teaspoon Salt (2.5 grams)

1 teaspoon Peanut Oil (6 grams)

\*Cream

1/4 Cup Sour Cream (62.5 grams)

1 teaspoon Flour (6 grams)

1/2 Egg Yolk 1 teaspoon or 10 grams

1 pinch of Nutmeg

1 pinch of Salt

1 pinch of Pepper

\*Toppings

1/2 Cup Onions (75 grams)

1/2 Cup Bacon (70 grams)

\*Optional

A small quantity of Grated Cheese Shredded Cheese

**For 1 tart 11.02" (or 11 1/32" or 28 cm) in diameter**

\*Dough (very thin)

1/2 Cup Flour (62.5 grams)

3 Tablespoons Water (40.5 grams)

1/2 teaspoon Dry Yeast (1 gram)

1/2 teaspoon Salt (1.2 grams)

1/2 teaspoon Peanut Oil (3 grams)

\*Cream

2 Tablespoons Sour Cream (31.2 grams)

1 teaspoon Flour (3 grams)

1/4 Egg Yolk 1 teaspoon or 5 grams

1 pinch of Nutmeg

1 pinch of Salt

1 pinch of Pepper

\*Toppings

4 Tablespoons Onions (37.5 grams)

3 Tablespoons Bacon (35 grams)

\*Optional

A small quantity of Grated Cheese Shredded Cheese

**For 1 tart 8.66" (or 8 21/32" or 22 cm) in diameter**

\*Dough (very thin)

## FRENCH BACON FLATBREAD «TARTE FLAMBÉE»

1/4 Cup Flour (38.5 grams)  
2 Tablespoons Water (25 grams)  
1/2 teaspoon Dry Yeast (0.6 gram)  
1/2 teaspoon Salt (0.7 gram)  
1/2 teaspoon Peanut Oil (1.8 grams)  
\*Cream  
1 Tablespoon Sour Cream (19.2 grams)  
1/2 teaspoon Flour (1.8 grams)  
0.1 Egg Yolk 1/2 teaspoon or 2 grams  
1 pinch of Nutmeg  
1 pinch of Salt  
1 pinch of Pepper  
\*Toppings  
2 Tablespoons Onions (23.1 grams)  
2 Tablespoons Bacon (21.6 grams)  
\*Optional  
A small quantity of Grated Cheese Shredded Cheese

### **For 1 tart 7.08" (or 7 3/32" or 18 cm) in diameter**

\*Dough (very thin)  
3 Tablespoons Flour (25.8 grams)  
1 Tablespoon Water (16.7 grams)  
1/2 teaspoon Dry Yeast (0.4 gram)  
1/2 teaspoon Salt (0.5 gram)  
1/2 teaspoon Peanut Oil (1.2 grams)  
\*Cream  
2 teaspoons Sour Cream (12.9 grams)  
1/2 teaspoon Flour (1.2 grams)  
0.1 Egg Yolk 1/2 teaspoon or 2 grams  
1 pinch of Nutmeg  
1 pinch of Salt  
1 pinch of Pepper  
\*Toppings  
2 Tablespoons Onions (15.4 grams)  
1 Tablespoon Bacon (14.4 grams)  
\*Optional  
A small quantity of Grated Cheese Shredded Cheese

## Steps

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### Must Read : The Dough Quantity

1. Note that Jacquy makes this tart with a super thin crust (it's the traditional way to make it). However - If you like a thicker crust, just double the quantities of the dough (which is what I recommend)

### The Dough

2. Before kneading the dough, Jacquy recommends that the Water (3/4 Cup or 162 g) be adjusted to the right temperature. First, take the temperature of the room : here 80 F / 24.2 C
3. Then take the temperature of the Flour, here it's 80 F / 23.6 C
4. Add the Dry Yeast (1 teaspoon or 4 g) in the Water (3/4 Cup or 162 g)
5. Then subtract 65 to those 2 temperatures: In my case :  $65 - 24.2 - 23.6 = 17.2$  F / 17.2 C : That's the temperature that you need the Water (3/4 Cup or 162 g) to be at
6. I had to cool it down and wait for the right temperature (65 F / 17.2 C in my case)
7. In a bowl, mix the Water (3/4 Cup or 162 g), the Flour (1 3/4 Cup or 250 g), the Salt (1 teaspoon or 5 g) and the Peanut Oil (2 teaspoons or 12 g)
8. Then knead but not too long otherwise the dough will become too elastic
9. You may use the Kitchen Aid with the hook, or knead by hand like I did

### Proofing

10. Cover the bowl tightly and let the dough rise for 1 hour at room temperature
11. Divide the dough in equal parts
12. Start shaping the dough into a circle with your fingers
13. Dust flour and roll out
14. If you can't obtain a circle, you may cut the rolled dough into a circle
15. Freeze for 30 minutes at least

### Toppings

16. In a bowl, mix together : the Sour Cream (1/2 Cup or 125 g), the Flour (1 Tablespoon or 12 g), the Egg Yolk (1), the Nutmeg (1 pinch), the Salt (1 pinch) the Pepper (1 pinch)
17. Jacquy recommends using a Baking stone that will bake the tart the same way it bakes in professional ovens : Pre-heat the baking stone at 500 F / 260 C for 20/30 minutes

### Assembling

18. Take the frozen dough out of the freezer
19. Spread a layer of the creamy sauce with a spoon, leaving an edge around the edge (0.59" (or 19/32" or 1.5 cm))
20. Sprinkle the dough with the Onions (1 Cup or 150 g) and then the Bacon (3/4 Cup or 140 g)
21. You may add Grated Cheese, although this ingredient is not part of the original recipe
22. Freeze for 30 minutes
23. With a tray, take the tart and carefully slide from the peel onto the hot stone
24. Bake at 500 F / 260 C until you like the crust and the top is sizzling