

Tarte Flambée



Serves 6 Prep 20 mins

Cooking 15 mins

Easy

Ingredients

2 tbsp olive oil

2 white onions, thinly sliced on a mandolin

100g cream cheese or curd cheese

185g fromage frais

200g piece of bacon, cut into lardons

1 quantity of bread dough (ready pizza dough available from shops)

1. Preheat the oven to 230C/Fan 210C/ Gas 8. Heat the oil in a saucepan and fry the onion until softened but not browned. Beat the cream with the fromage frais, then add the onion and bacon and season well.
2. Roll out the bread dough into a rectangle about 3 mm thick - the dough needs to be quite thin, like a pizza - and place on an oiled baking sheet. Fold the edge of the dough over to make a slight rim. Spread the topping over the dough, right up to the rim, and bake for 10-15mins, or until the dough is crisp and cooked and the topping browned.
3. Cut into squares to serve.