



FLAMED TART (TARTE FLAMBÉE) - WORLD ENVIRONMENT DAY

Ingredients (for 4 people)

- 400 g unbleached flour
- 1 tsp salt
- 15 g crumbled yeast
- 2.5-3 dl warm water
- 1 tbsp olive oil
- 1 Vaud-style dried sausage
- 3 leeks
- 300 g cream quark
- Salt, pepper, nutmeg

Preparation:

For the dough: mix the flour and the salt, and form a well. Dilute the yeast in some water, pour into the well with the rest of water and the oil. Knead so as to obtain a smooth dough. Cover and let the dough rise at room temperature until it doubles in size.

Cook the Vaud-style dried sausage for 20 min in simmering water. Remove the sausage skin and cut into pieces; set aside.

Wash and chop the leeks, steam in a non-sticking frying pan, season and set aside.

Season the quark with salt, pepper and nutmeg. Divide the dough into 3 portions and roll out with a bit of flour. Spread some quark over the entire surface and cover with the leek and sausage.

Bake for 10 minutes in the middle of an oven preheated to 250 °C.