

## Home-made tarte flambée with Barbichette, Parma ham and figs



## **Informations**

People: 4 Preparation: 15 Cooking time: 10-15

## **Ingredients**

- Barbichette Nature or Crémeuse
- 800 g flour400 ml dry white wine
- Salt
- Parma ham
- Onions
- Figs

## **Preparation steps**



- Mix the flour with the white wine and a little salt, and knead until you get smooth and elastic dough (add a little more flour or white wine as necessary). Flatten the dough with a rolling pin.
  Spread the Barbichette over the tarte and garnish with the Parma ham, onions and figs.
  Bake the tarte flambée for 10 to 15 minutes at 250°C in a preheated oven.

? **Tip:** You can also make a sweet pastry with sugar instead of salt and top it with pineapple.