

Home-made tarte flambée with Barbichette Sauvage, smoked salmon and kumquats



Informations

People : 4

Preparation : 15

Cooking time : 10-15

Ingredients

- Barbichette Sauvage
- 800 g flour
- 400 ml dry white wine
- Salt
- Salmon
- Onions
- Kumquats

Preparation steps



1. 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.
2. Spread the Barbichette Sauvage over the tarte and garnish with the salmon, onions and kumquats.
3. 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.