

# nøgg

No Egg.  
But Plants.

Simply. **Traditional.**

## Tarte flambée, Alsatian style.

### Preparation

- 1 Put all the ingredients for the dough in a bowl, and knead well until a smooth dough is formed. Then cover the dough, and let it rest for 30–60 minutes.
- 2 Divide the dough into three equal pieces, and roll out thinly. Pour onto the prepared trays and pre-bake the bases for 1–2 minutes without browning.
- 3 Refine the vegan crème fraîche with nøgg liquid, and season to taste. For the traditional variation, spread the creme over the tarte flambée, and top with the vegan bacon, vegan cheese, and onions.
- 4 Bake the tarte flambée:

#### in an oven

250°C (top/bottom heat), 10–12 minutes

#### in the combi-steamer

250°C (dry heat), 4–5 minutes

- 5 Then season with salt and pepper and garnish with parsley.

The preparation time always depends on the type of cooking appliance used and its heat output.



plant-based

### Ingredients for 3 tarte flambée

- 100g nøgg liquid
- 450g flour (type 550)
- 150g water
- 30g vegetable oil
- 2g salt

#### Topping

- 100g nøgg liquid
- 300g crème fraîche (vegan)
- 60g bacon cubes (vegan)
- 160g cheese (vegan)
- 2 onions
- salt, pepper
- parsley

**Tip:** For a more unusual flavour, top the tarte flambée dough with 30g pear, 30g red cabbage, 10g walnut and 10g onion.

