



BACON TARTE

Tom Klbr

INGREDIENTS

0 MINUTES 2 SERVINGS

for the dough ... 250g mehl
150g butter
1 egg
1-2 tablespoon water
3g salt
1/2 teaspoon sugar for the topping...100g bacon
100g leek
2-3 shallots
1 tablespoon oil
50g gruyéere cheese
a pinch chilli powder
Nutmeg
300g creme
5 egg yolk
pepper.

TAGS

#pie #bake #tarte





1

quickly mix all ingredients for the dough together. make sure the butter, water and eggs are chilled!



2

thats what we looking for...



3

don't waste time! quickly roll out the pastry and put it in the cake tin - put the tart in the fridge for 30 min.



4

ok, if the dough is in the fridge the tricky part is done ;) relax and whisk the cream with egg yolks, pepper, salt and nutmeg (works good with a Hand-held blender)



5

slice your leek, shallots and chop the bacon. rasp the cheese.



6

frie the bacon until it is crisp





7

place on a papertissue to get rid of the spare fat



8

sautée the sliced schallots and leek for a couple of minutes....



9

put all ingredients on the dough ... save 1/3 cheese for later...



10

add your egg-cream mix. at last put the rest of the cheese on the tarte.



11

put your tarte in the preheated oven and bake it for 30min. at 180 degrees



12

key to success - short pastry loves cold temperatures ... quickly mix all ingredients together before the dough gets to warm!!!
- be carefully with the salt for this meal...
bacon cheese and the dough is salty too!

