



## Flammkuchen with Asparagus



### Ingredients

- 150 gr Flower
- 80 ml lukewarm water
- 30 ml Olive oil
- Salt
- 70 gr Crème fraîche
- 1 red onion
- 100 gr Bacon strips
- 80 grated Henri Willig cheese (or more, we won't stop you indulging yourself). N.B. If you use our premium Asparagus Cheese, you won't need the following ingredient:
- 4 white asparagus spears (or green asparagus spears if white ones are not available in your area.
- Chopped chives
- Pepper

### Preparation

For all culinary lovers, we have come up with a great recipe with cheese and asparagus: Flammkuchen à la Henri Willig, with bacon and onion. You can use our wonderful Asparagus Cheese, or you can use one of these premium Henri Willig cheeses in combination with fresh asparagus: Organic Jersey, Jersey Garlic, Herb & Garlic Cow's Cheese, or the Sheep's Rosemary & Thyme.

Flammkuchen, also known as a Tarte Flambée, originated in Alsace, the German-French border region. Flammkuchen is made from bread dough, crème fraîche, onions and strips of bacon. Great as a side dish, with a glass of wine in the afternoon, or even as dinner. As Flammkuchen is light and thin, it is also delicious as a savoury breakfast dish. So very suitable for your Easter brunch.

#### Preparing the dough

If made by hand: sieve the flour and add 120 ml water, the olive oil and the salt. Knead until it becomes crumbly. Add the rest of the water and knead until the dough no longer sticks to your fingers. If making it with a food processor, put the flour and salt in the bowl and let the dough hook mix these dry ingredients on the lowest setting. Slowly add the olive oil. Then add the water little by little until the dough no longer sticks to the bowl.

#### To make the Flammkuchen

Preheat your oven to 220 °C. Chop the onion into small pieces, fry your bacon until golden (or darker if you prefer). Put the onion and fried bacon in a bowl, add pepper and mix. Peel the asparagus (and chop off the woody bits at the bottom of the spears if necessary), cook them in water with a dash of salt. Drain and dry, then chop into pieces.

Flour your work surface. Roll out the dough until it is nice and thin and place it on a baking sheet lined with paper. Cover the top with the crème fraîche (leave the edge uncovered) and add the onion and bacon mixture. Then sprinkle the grated Henri Willig Cheese on top. (Do you need a cheese grater? Henri Willig has several, for example this one).



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Place the baking tray in the oven and bake the Flammkuchen for 10 minutes until it is crispy and the cheese is melted. Then add the asparagus and bake for another 4 minutes. Once out of the oven, sprinkle with the chives, slice and serve immediately. Enjoy your meal!

By the way, there are more ways to enjoy this delicious combination of asparagus and cheese. How about potato slices topped with melted asparagus cheese in our Cheese Baker? Or be bold, and add some freshly cooked green asparagus spears to your cheese dish.