



Pear and protinella tarte flambée



> 30 min.



Normal



Vegetarian



Zubereitung

1. Knead the flour, water, olive oil and salt into a smooth dough. Roll out the dough very thinly and place on a baking tray lined with baking paper.
2. Preheat the oven to 250 °C.
3. Spread the dough with cream cheese. Season with salt and pepper. Place the pear, spring onion and GOLDSTEIG Protinella on top.
4. Bake in the oven for approx. 15-20 minutes until the tarte flambée is slightly crispy.

Zutaten

Ingredients for the dough:

- 200 g wholemeal flour
- 150 ml water
- 1 tsp salt
- 2 tbsp olive oil

Ingredients for the topping:

- 1 large pear, cut into slices
- 100 g granular cream cheese, low-fat
- 2 packs of GOLDSTEIG Protinella ball, sliced
- Spring onion, cut into rings
- Salt and pepper

