

TARTE-FLAMBÉE

- 1 Peel the onion and cut into thin strips.
- 2 Melt the butter in a pan and braise the onions with a little salt in the pan over a low heat (do not fry!).
- 3 Add sugar and continue to sauté the onions until they caramelize. Turn off the stovetop.
- 4 Mix the flour and water in a large bowl to form a dough, knead the dough thoroughly.
- 5 Add the onions to the batter, mix together and place in a large (28 cm) or two small pans.
- 6 Put the lid on the pan, bake the batter at the highest heat setting for approx. 3 minutes.
- 7 Turn off the heat, remove the pan lid and carefully turn the tarte flambée.
- 8 Brush the baked side with sour cream, sprinkle with cheese, salt and pepper.
- 9 Close the pan again with the lid and bake the tarte flambée for approx. 15 minutes on the lowest heat. Meanwhile, chop the parsley. Check from time to time (after approx. 10 minutes) that the base of the tarte flambée is not burning.
- 10 Remove the tarte flambée from the pan, sprinkle with the parsley and enjoy!