

Flammkuchen

The dough is a mixture of flour, salt, water, and oil that needs to be mixed together and kneaded for at least 5 minutes or more until it becomes a smooth and shiny and can be rolled out to a very thin crust. Some recipes call for yeast but I choose one without it from a German YouTube chef ThomasKocht . I tried several of his recipes and they are all good. Because there is no yeast in the dough it has to be baked in a very hot oven preferable on a pizza stone that has been heated for an hour or a cookie sheet that has been heated for 30 minutes . You are in *Flammkuchen* heaven if you have a pizza oven.

I made one the traditional way using bacon instead of Speck. It was a little too greasy for us. I fried the bacon and then sprinkled it over the *Crème Fraîche* with some Gruyere cheese. I prefer a mixture of leftover cheddar and some other cheeses I used on my first *Flammkuchen*. Thomas also made one *Flammkuchen* with goat cheese and pears and added some arugula before serving it. It looked delicious but I didn't try it.

It is essential that you let the dough rest for at least 30 minutes. I used some of the dough four days later and it was easier to work with when I rolled it out. Just make sure that it is always covered in plastic wrap.

Ingredients:

The dough:

3 3/4 cup (17oz) (500g) all purpose flour
1 cup plus 6 TBS lukewarm water (250g)
4 TBS olive oil
1 TBS salt
extra flour for rolling out the dough.

The toppings:

1/2 lb. green asparagus
1 TBS olive oil
3/4 cup *Crème Fraîche*
salt
pepper
a pinch of nutmeg
A handful of grated cheese
some slices of prosciutto

Directions:

The dough makes four large (the size of sheet pan) pizzas. I made one at a time and that was plenty for my husband and me.

The topping is enough for one *Flammkuchen*.

The Topping:

Smooth the *Crème Fraîche* with salt pepper and a little nutmeg.

Wash the asparagus and peel the lower ends. Cut off the woody ends and discard. Cut the asparagus on an angle into ½ inch slices leaving the tops intact. Slice the tops in half. Heat a frying pan, add the oil and then the asparagus, season with salt and pepper. Fry the asparagus for about two minutes until it turns dark green.

Grate the cheese.

The dough:

Preheat the oven at 500 degree Fahrenheit for 30 minutes before baking the *Flammkuchen* with with the cookie sheet at the the lowest shelf in the oven. If you are using a pizza stone preheat the oven and the stone one hour before. I used my convection-bake setting in my oven.

Add the water, olive oil and water and then the flour to a large bowl. I used my KitchenAid to mix the ingredients until they came together, then I kneaded the dough for about 10 minutes until is was shiny. While kneading I pulled the dough with one hand holding with the other hand. It takes some work and effort . Cover the dough in plastic wrap and rest in the refrigerator for at least 30 minutes. I found the dough better to work with after a couple of days.

Roll out the dough on a flat surface sprinkled with flour. Every time you turn the dough brush off the extra flour on the upside of the dough and add more flour to the surface. Rolling out the dough takes awhile because you want the dough as thin as possible, about a millimeter thick. Turn the dough often and take your time.

Cut parchment paper the size of your cookie sheet, mine was 12-16 inches. Put the parchment paper on a board from where you can transfer the *Flammkuchen* to the hot cookie sheet. Add the rolled out dough, spread the *Crème Fraîche* mixture evenly over the dough. Add the asparagus evenly over the crust. Sprinkle the cheese over the asparagus. Slide the *Flammkuchen* with the parchment paper onto the hot cookie sheet and bake in the lower half of the oven for 5-7 minutes. Turn the sheet around half way through. Its ok for the edges to burn, you want that crispy flamed taste . Make sure that the bottom has some brown spots. My last *Flammkuchen* turned out perfect.

Remove the *Flammkuchen* from the oven slide it onto a board, cut it into serving portions and enjoy it as soon as possible.

Guten Appetit!

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