



Lardon and chive Flammekueche tart

with Leerdammer® Fondu

Ingredients for 1 tart

- 25 g of Leerdammer® Fondu
- 10 ml of water (approximately 1 to 2 teaspoonfuls of water)
- 1/3 of roll of pizza pastry
- 30 g of lardons
- 1/3 of an onion
- Chives
- Salt and pepper

PREPARATION: 4 MINUTES
COOKING: 15 MINUTES



Method

- Preheat the oven to 200° C (regulo 6-7)
- Soften the cheese with water.
- Flatten the pastry and spread the softened melted cheese.
- Peel and slice the onion and spread it over the tart. Add the lardons.
- Sprinkle the chopped chives, put in the oven for 15 minutes. Serve hot.

My notes

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Tip
replace lardons dices by salmon.