



Tart flambée

Ingredients

- 2 cups of grated cheese
- 4 medium brown onions or 1 tub of caramelised onions
- 5 potatoes peeled and thinly sliced
- 1 cup of sour cream
- Handful of rosemary leaves
- Sea salt and pepper
- 1 whole nutmeg grated
- 4 cups of plain flour
- 6 tablespoons of extra virgin olive oil
- 1 teaspoon of sea salt
- 1 1/4 cups of warm water
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- **Method**
- Slice potatoes into thin slices, place in a bowl of cold water.
- Place sour cream, salt, pepper, and nutmeg in a bowl and mix together
- Place olive oil into a large fry pan and then add your potatoes and rosemary leaves, cook until lightly browned
- Make the dough :
- Place the flour oil and salt into a bowl stir through then slowly stir in your warm water until the mixture forms a dough, knead your dough until all flour is incorporated and dough is smooth.
- Roll your dough pieces out onto a lightly floured table
- Transfer your dough onto a baking tray lined with baking paper
- Spread sour cream over the top of your pastry, follow with caramelised onions, potatoes. Place your grated cheese on the top.