

## toppings tart flambee

- \* 2 cups of grated cheese
  - \* 4 medium brown onion or 1 cup caramelized onions.
  - \* 5 potatoes thinly sliced
  - \* 1 cup of sour cream
  - \* handful rosemary leaves
  - \* 1/2 teaspoon of salt
  - \* ground pepper
  - \* 1 teaspoon of ground nutmeg
- } double topping

### method

1. slice potatoes very thinly, place in a bowl of cold water
2. Place sour cream, salt, pepper and nutmeg in a bowl and mix.
3. Pan fry your potatoes in olive oil, add rosemary leaves and cook till lightly browned.
4. Roll your dough pieces out on a lightly floured table and transfer to baking sheets lined with baking paper.
5. Spread your sour cream mix on top of pastry, follow with your caramelized onions, then potatoes.
6. Then top with your grated cheese.

### topping two.

do the same as above but replace potato with pumpkin.

- \* half flambee tart with pumpkin
- \* half flambee tart with potatoes.

