

FLAMMKUCHEN WITH BACON, RED ONIONS AND ASPARAGUS TIPS

INGREDIENTS

For dough:

1 1/2 cups Bread Flour
1/2 cup Rye Flour
2 1/2 tablespoons Canola Oil
2/3 cup Water
Pinch of Salt

For toppings:

1 cup sour cream
1/4 cup heavy cream
1 onion, thinly sliced (can be red or sweet onions)
1 pound fresh green Asparagus, tips only
2 tablespoon Butter
1/4 pound Bacon strips, cut into 1 inch pieces
Salt and epper to taste
Freshly grated nutmeg (optional)
Chives to garnish, finely diced (optional)

DIRECTIONS

Combine ingredients for crust. The dough shouldn't be sticky. Knead for a few minutes and let rest at room temperature while you prepare the other ingredients. As this is a "no yeast" flammkuchen recipe, there is no need to calculate in a rise time.

Slice onions into rings and sauté in butter until clear (don't caramelize). Cut tips off asparagus (top 1 1/2-2 inches) and sauté in butter for approximately 5 minutes. Cook bacon until partially rendered but not crisp. Combine sour cream, heavy cream, salt, pepper and nutmeg, if using, in a small bowl.

Preheat oven to 450F. If you do not normally keep your pizza stone in the over (I do), place pizza stone in while the oven is heating.

Roll out the dough as thinly as possible and place a pizza peel (note: it doesn't need to be round like a pizza; it can be oblong, square or whatever shape it just sort of ends up). Drizzle on sour cream mixture and top with bacon, onions and asparagus tips. Slide flammkuchen onto pizza stone. Bake for around 10-15 minutes, or until the dough has begun to create bubbles and you see nice browning (careful: the sour cream mixture goes from "browned" to "burned" very quickly!). You will have to keep an eye on this, baking it is an art and each oven is different so watch it carefully the first time you make it. Garnish with fresh chives (optional) and serve immediately.

(Note: Flammkuchen is also pretty yummy at room temperature)