

Easy step-by-step instructions for people just like you

Tarte Flambé

for

DUMMIES

Supports
over
10000
diners



GET THESE TARTS DONE!

- Supports multiple dimensions
- Supports multiple languages
- Supports multiple tarts
- Supports multiple fatty acids
- Supports multiple calories



Inside:

Ingredients for three whole tarts **

Reusable shopping list

PT-Diagrams

Translation table

Cutting diagrams

Detailed instructions for dummies and other novice Tarte Flambé makers

Keep
Chilled! *



(*) Keep chilled and consume before

(**) Oven, refrigerator and kitchen not included

Easy
flip-
page
design



Tarte Flambé Instruction Booklet

———— Booklet opens here —————>

Translation Table

1
Locate language

2
Obtain translation

Language	Name
French	Tarte Flambé
German	Flammkuchen

3
Fill in
the blanks

Ingredients

Ingredient	For 3 Tarts *	Comment
Flour	300g	Strong white wheat flour (bread flour)
Salt	6g	
Fresh Yeast	8g	
Water	165ml	Room temperature

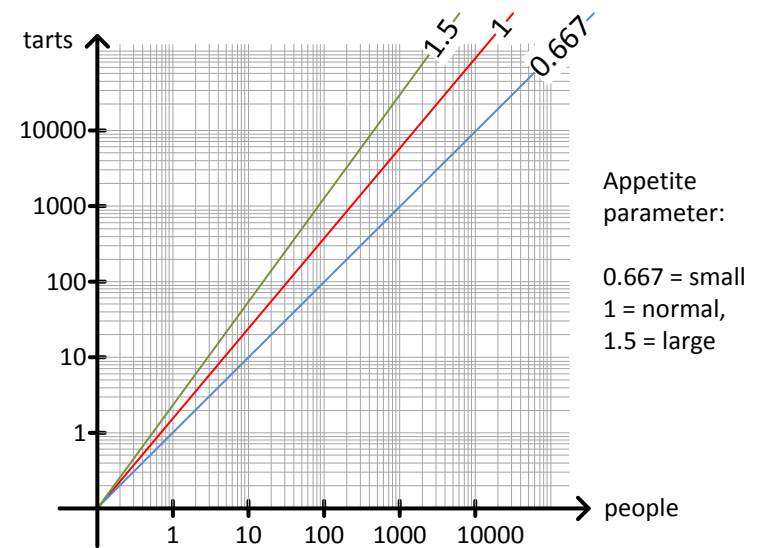
Bacon	250g	Prefer dry-cured streaky bacon
Soured Cream	250ml	
Onion	2	Mid-size, yellow
Black pepper	1 teasp.	Freshly ground or crushed
Nutmeg	1 pinch	Freshly shaved or ground
Salt	1 pinch	

People-Tarts Charts




Fig. 1: Quick Tarte Calculation Table

Appetite	People	1	2	3	4	5
	Small		1	2	3	4
Normal		1.5	3	4.5	6	7.5
Large		2	4	6	8	10
X-Large		3	6	9	12	15




Fig. 2: Tarte Calculation Chart, Logarithmic Scale



Steps 1..3: Dough

Step	What	How
1		Mix flour, salt, yeast and water. Knead until well mixed, smooth and not sticky.
2		Rest for 15 minutes.
3		Knead <i>very thoroughly</i> . Development of gluten is a mechanical affair. Gluten gives the bread its strength and needs encouragement.

Steps 4..6: Base

Step	What	How
4		Roll out on a lightly floured surface for a size of 363x267 mm. Thickness not exceeding 2mm.
5		Transfer onto baking parchment, transfer baking parchment onto baking tray.
6		Rest for 30..60 minutes.


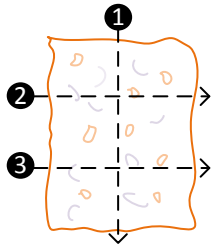

Step 7..9: Preparations

Step	What	How
7		Pre-heat the oven to 240C. Check maximum temperature with baking parchment specifications. Go as high as it allows (+5%).
8		Cut bacon into chunky strips, cut onions into fine rings or half-rings.
9		Decant soured cream into mixing bowl.

Steps 10..12: Topping

Step	What	How
10		Add nutmeg, pepper, pinch of salt.
11		Mix the cream and spices.
12		Lightly and quickly spread the cream onto the tarte base, add bacon, add onions. Only prepare one tarte at a time.

Step 13..15: Finish

Step	What	How
13		Bake until the edges turn very dark (a few minutes).
14		Cut.
15		Enjoy.