Home-made tarte flambée with Barbichette, Parma ham and figs



Informations

People : **4**
Preparation : **15**
Cooking time : **10-15**

Ingredients

- Barbichette Nature or Crémeuse
- 800 g flour
- 400 ml dry white wine
- Salt
- Parma ham
- Onions
- Figs

Preparation steps

1. Mix the flour with the white wine and a little salt, and knead until you get smooth and elastic dough (add a little more flour or white wine as necessary). Flatten the dough with a rolling pin.
2. Spread the Barbichette over the tarte and garnish with the Parma ham, onions and figs.
3. Bake the tarte flambée for 10 to 15 minutes at 250°C in a preheated oven.

? **Tip:** You can also make a sweet pastry with sugar instead of salt and top it with pineapple.