Picandou® and Fig Flammekueche



Informations

People : **1**
Preparation : **15 min.**
Cooking time : **15 min.**

Ingredients

For 1 Flammekueche

- 2 Picandou®
- 1 pizza dough roll
- 2 purple figs
- 1 red onion, sliced into rounds
- 50g of bacon bits
- 4 tablespoons of sour cream
- 1 tablespoon of honey
- Freshly ground black pepper

Preparation steps

1. Place a sheet of parchment paper on an oven-proof tray and lay the pizza dough on it.
2. Spread the sour cream over the dough using the back of a spoon, then add the bacon bits, onion rounds, and pieces of Picandou cheese.

3. Bake the tart in the oven at 220°C for approximately 10 to 15 minutes.
4. Remove the tart from the oven, place the fig quarters on it, and drizzle with honey.
5. Return it to the oven for 2 more minutes to heat the figs, then serve with a few twists of black pepper.

? **Tip :** For added freshness, you can sprinkle finely chopped green onions on top of the tart.