

Sardine Flatbread with Comté AOP



Informations

People : 4

Ingredients

- 200 g Comté AOP young
- 1 tin of sardine mini-fillets
- 200 g crushed tomatoes
- 40 g pitted black olives
- 1 onion
- 500 g flour
- 20 g yeast
- 1 egg yolk
- Fine salt, freshly ground pepper

Preparation steps



1. Pour the flour into a bowl to start preparing the dough. Add a pinch of salt, then the yeast dissolved in a little warm water. Knead the dough while adding about 20-30 cl of water, until the dough is elastic and does not stick to your fingers.
2. Leave to rise for around 1 hr 30 mins in a warm place.
3. Roll out the dough like a tart and brush with the egg yolk.
4. Generously spread with the crushed tomatoes, chopped black olives and finely chopped onion.
5. Sprinkle with grated cheese and top with the sardine fillets. Preheat the oven to 200°C and bake for 20-25 minutes. Remove from the oven, cut into small pieces and serve hot with pre-dinner drinks.

? **Tip:** You could always replace the sardine fillets in the recipe with finely cut rashers of smoked bacon.