



## Flammkuchen with Asparagus



### Ingredients

- 150 gr Flower
- 80 ml lukewarm water
- 30 ml Olive oil
- Salt
- 70 gr Crème fraîche
- 1 red onion
- 100 gr Bacon strips
- 80 grated Henri Willig cheese (or more, we won't stop you indulging yourself). N.B. If you use our premium Asparagus Cheese, you won't need the following ingredient:
- 4 white asparagus spears (or green asparagus spears if white ones are not available in your area.
- Chopped chives
- Pepper

For food lovers, we have a great recipe: Flammkuchen with asparagus à la Henri Willig: a tasty combination of cheese, asparagus, bacon and onion. Our premium cheeses such as the Organic Jersey, Jersey Garlic, Herb & Garlic Biscuit Cheese and the Sheep Rosemary & Thyme give this Flammkuchen an irresistible flavour. Discover this dish, which originated in Alsace, with its crispy thin dough, creamy crème fraîche and savoury topping. Whether you serve it as a side dish, brunch dish or light supper, this Flammkuchen with asparagus is sure to please.

### Preparation

- 1: Sift the flour and add 120 ml of water, the olive oil and the salt.
- 2: Knead until it becomes crumbly. Add the rest of the water and knead until the dough no longer sticks to your fingers.
- 3: Add the flour and salt to the bowl and let the dough hook mix these dry ingredients on the lowest setting.
- 4: Slowly add the olive oil. Then add the water little by little until the dough no longer sticks to the bowl.
- 5: Preheat your oven to 220 °C.
- 6: Chop the onion into small pieces
- 7: Fry your bacon until golden (or darker if you prefer).
- 8: Put the onion and fried bacon in a bowl, add pepper and mix
- 9: Peel the asparagus (and chop off the woody bits at the bottom of the spears if necessary)
- 10: Boil them in water with a dash of salt. Drain and dry, then chop into pieces.
- 11: Flour your work surface. Roll out the dough until it is nice and thin and place it on a baking sheet lined with paper.
- 12: Cover the top with the crème fraîche (leave the edge uncovered) and add the onion and bacon mixture. Then sprinkle the grated Henri Willig Cheese on top.
- 13: Place the baking tray in the oven and bake the Flammkuchen for 10 minutes until crispy and the cheese is melted. Then add the asparagus and bake for another 4 minutes.
- 14: Once out of the oven, sprinkle with the chives, slice and serve immediately.



**HENRI WILLIG**  
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## Ready to make flammkuchen with asparagus?

Want to impress with this delicious Flammkuchen with asparagus? Order the necessary ingredients from our webshop, roll out the dough, top with crème fraîche, onion, bacon, and the Henri Willig cheese. Add asparagus for a delicate touch and bake until crisp and creamy. Garnish with chives and enjoy a tasty meal! You can even experiment with asparagus cheese for extra flavour. Enjoy your meal!

