



## TART FLAMBE BREAD DOUGH

Makes 4 tarts

- 3/4 cup milk, warm
- 3/4 cup water, warm
- 2 teaspoons dried yeast
- 1-1/2 teaspoons sugar
- 2 teaspoons kosher salt
- 2 tablespoons extra virgin olive oil
- 2-1/2 cups + 2 tablespoon unbleached all purpose flour
- 2 tablespoons whole wheat flour

In a medium size stainless steel bowl, combine warm milk and water together. Sprinkle in yeast and whisk until it dissolves into liquid. Let stand for 5 minutes. The yeast will become cloudy and slightly foamy on top.

Add olive oil and combine. Add the flour and salt and mix with a wooden spoon for about 2- 3 minutes. You are mixing to combine the ingredients. The mixture will not look like bread dough, but a shaggy difficult mixture to handle.

Cover bowl with plastic wrap and place in a warm area (approximately 75 degrees) Let proof for 2 to 2-1/2 hours. Mass will double in size. At this time, remove plastic and dust top of dough with flour. With finger tips release the outer edge of the dough in the bowl. Then with floured fingers, make a turn in the dough. This is done by stretching the dough in four directions and turning it over while in the bowl. Imagine the four direction of a cross. Start at the top and stretch up then place in the center of the bowl. Now take the base of the cross and stretch, then place in the center. Repeat this with the left and right side, again placing the pulled section into the center. Now invert the whole mass.

Cover again with plastic and let proof in the 75 degree area for 30 minutes and then place in the refrigerator for 2 hours.

Remove from refrigerator and dust the top surface with flour. Release the edges again and invert dough onto a heavily floured work surface. Divide into 4 equal size pieces. Flour hands and pull out in a circular shape onto parchment paper. Cover this with plastic and let set at room temperature for 30 minutes.

Preheat oven to 400 degrees. Preheat a baking brick which you will bake the tart flambe on.

After topping the dough bases, bake on the preheated pizza brick for 7-12 minutes. The dough edges can get pretty dark...Tart Flambe!

## TART FLAMBE TOPPING

4 tarts

- 5 spring onions, sliced
- 2 tablespoon olive oil
- 8 pieces Bacon
- 1# Mt. Townsend Fromage Blanc
- 2 tablespoons fresh thyme
- 1/2 cup heavy cream
- Salt and pepper to taste

Toss sliced onions with olive oil and season with salt and pepper. Roast at 325 degrees for 5-7 minutes. The onions will begin to smell sweet. Render/ bake the bacon on a screen until 3/4 of the way done. Cut bacon into 1/2" pieces and set aside.

Crumble Fromage Blanc, dividing between the 4 tarts. Top with bacon, thyme, spring onions and drizzle with cream. Season with salt and pepper. Bake for 5-7 minutes in a 400 degree oven on a baking brick.