

Classic Tarte Flambée



Recipe
idea

Ingredients for one tarte:

1 Tarte Flambée base 1/1 (ready-made)
300 g sour cream
Salt/pepper
600 g red onions, divided into 8
300 g **Foodworks Bacon cubes** (art. no. 91060), thawed
200 g Emmental cheese, grated
150 g spring onion, in fine rings

Cost of sales

plus Overhead costs (in %)
plus Profit (in %)

Basic Price

plus Personnel costs (in %)

Net price

plus VAT (in %)

Calculated sales price (gross)



Calculation aid for the menu:

For a simple calculation, please
enter the prices (in €, net) or
surcharges (in %):



Preparation Options*:



Combi steam oven
200 °C, 100 %, 15 Min.



Oven
200 °C, 15 Min.

Preparation:

1. Spread sour cream onto Tarte Flambée base and season.
2. Top evenly with onions, Bacon cubes and Emmental cheese and bake
3. Top the baked Tarte Flambée with spring onion rings.

* The preparation time may vary depending on the device performance.