

Tarte Flambée

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Here's the version with the cracker-like crust. The hotter you can get your oven, the better. For best results, you'll need a pizza stone or cast-iron pizza pan. The dough recipe is adapted from the *Chocolate & Zucchini* blog. Serve small portions as an appetizer, or generous portions with a salad as a main course.

Dough

- 2 cups all-purpose flour
- 1/2 teaspoon fine sea salt
- 3 tablespoons canola oil
- Scant 1/2 cup ice water

Topping

- 2 packages (125 g each) plain Snøfrisk goat cheese
- 1 tablespoon milk, approximately
- Freshly grated nutmeg
- 4 thick slices of bacon, in 1/2-inch pieces
- 1 small red onion, halved and thinly sliced
- Cornmeal or polenta for dusting
- Chopped Italian parsley



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Directions

Put a pizza stone or cast-iron pizza pan on a rack in the bottom third of the oven and preheat to your oven's highest setting for 1 hour.

Make the dough: Put the flour and salt in a bowl and whisk to blend. Add the canola oil, stirring with a fork to distribute the oil evenly. Add the water a little at a time, stirring with the fork until the dough just holds together. You may not need all the water. Knead gently just until you can gather the dough in a ball, then divide in half and shape each half into a burger-like disk. Wrap in plastic film and refrigerate while you make the topping.

Put the cheese in a bowl and stir in just enough milk to loosen it and make it easy to spread; 1 tablespoon should be about right. Add several scrapings of nutmeg.

Put the bacon in a large skillet and set over medium-low heat. Cook until the bacon has rendered 2 tablespoons of fat (it should not be crisp), then transfer the bacon with a slotted spoon to a plate. Add the onions to the skillet and season with salt. Cook just until they soften slightly, 3 to 5 minutes. Transfer the onions to a plate.

Cut two sheets of parchment paper at least 14 inches square. Place one sheet on a work surface and dust lightly with flour. Working with 1 disk of dough at a time, unwrap the dough and set it on the floured parchment. Lightly dust the top of the dough with flour and lay the second parchment sheet on top. With a rolling pin, flatten the dough into a

13-inch circle of even thickness. To keep the dough from sticking to the parchment, frequently flip the dough with its parchment covers, lifting the sheets and flouring the dough lightly each time. Use as little flour as possible to prevent sticking.

When the dough is 13 inches round, remove the top sheet of parchment. Dust a pizza peel with cornmeal. Loosely wrap the dough around your rolling pan, lifting it off of the bottom sheet of parchment as you go, then unfurl the dough onto the pizza peel. Top with half of the cheese, spreading it evenly but leaving a 1/2 inch rim. Top the cheese with half of the onions and half of the bacon, scattering them evenly.

If your oven has a convection fan, turn it on. Slide the pizza onto the stone and bake until it is well browned on the edges and the onions are starting to crisp, 4 to 4-1/2 minutes. Transfer the pizza to a cutting board, top with the parsley, and cut into desired portions.

With a dish towel, brush any debris off of the stone and return it to the oven to reheat for at least 20 minutes. Repeat the rolling, topping and baking process with the second disk of dough, using 2 fresh sheets of parchment.

Makes two 13-inch pizzas