

# 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.