

# Tarte Flambee

Total time **100 mins** 20 mins preparation time **60 mins** cooling time **20 mins** cooking time

## INGREDIENTS

4 portion(s)

<b>350 g</b>	all-purpose flour
<b>150 ml</b>	water
<b>3 tbsp</b>	olive oil
<b>1 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce
<b>1 tsp</b>	of salt
<b>1 pinch</b>	of sugar
<b>Topping:</b>	
<b>250 g</b>	crème fraîche
<b>250 g</b>	sour cream
<b>2 tsp</b>	of salt
<b>2</b>	red peppers
<b>2</b>	yellow peppers
<b>1</b>	leek
	fresh thyme
<b>5 tbsp</b>	Kikkoman Teriyaki Marinade
<b>3 tbsp</b>	olive oil
<b>1 pinch</b>	of salt
<b>For serving:</b>	
	chives
	black pepper

## PREPARATION

### Step 1

Mix all dough ingredients together and knead for about 10 minutes. Wrap the dough in plastic wrap and refrigerate it for 1 hour.

### Step 2

Preheat the oven to 220°C . Divide the dough and roll out very thinly.

### Step 3

In a bowl mix crème fraîche, sour cream, olive oil and salt together. Cut peppers and leek in thin slices. Heat olive oil in a pan. Put the vegetables and thyme in and stir fry it for a few minutes. Caramelize with Kikkoman Teriyaki Marinade.

### Step 4

Spread the cream on the dough. Put vegetables on top. Bake, depending on the size, for 10 to 15 minutes, until the edges turn brown and the cream is melting.

### Step 5

Season with pepper, sprinkle chopped chives over the tarte. Serve immediately.