Tarte Flambée Pizza

2 servingsPrep time: 1 hour (includes chill time)Cook time: 30 minutes

Directions

Ingredients

- Crème fraîche, 2 oz
- Ricotta cheese, 4 oz
- Mozzarella cheese, 6 oz
- Parmesan cheese, 2 oz
- 6 oz bacon, diced and partially rendered
- ½ yellow onion, cooked
- 2 Tablespoons chives, sliced for garnish

Procedure

- Start off by slicing onion and dicing up the bacon. In a sauté pan over medium heat, cook bacon until about halfway rendered; transfer out of the pan and set aside to cool but leave the rendered fat. Add in sliced onion and cook until transparent; remove from

heat and set aside to cool as well.

- Once hot ingredients are cool, it's time to stretch the pizza dough. Use a clean work surface dusted with flour, press down on the dough using your fingers so it is flattened evenly. Use a rolling pin to roll out the dough, turning 90 degrees often so it maintains a round shape. Stretch the dough by gently pulling when flat on a floured surface; consider stretching the dough by making your hands into fists and stretching the dough using your knuckles. This is a bit tricky and takes some practice, but once you get it down, it's my preferred method. Finished dough should be very thin but free of holes and tears.
- Once the dough is stretched, transfer to a lightly floured pizza peel (or if you're baking on a pizza tin or cookie sheet, lay it directly onto the surface since you won't be transferring to a pizza stone).
- Spread the crème fraîche evenly over the dough and use the back of a large spoon to effectively do this. Leave about ½ inch – 1 inch of crust around the perimeter. Next goes the mozzarella cheese, followed by the onions and then bacon. Last, use a dollop of the ricotta throughout and top with freshly-grated parmesan.
- Cooking times will differ depending on how the pizza is cooked. I use a pizza oven so the dough cooks very rapidly — about 3 minutes. If using a home oven, expect 10-12 minutes of bake time.
- When the pizza comes out of the oven, top with cut chives and cut into slices. Enjoy!

Special Note

In terms of cooking methods, consider the pizza oven. The one I use at home gets very hot — 900 degrees hot! — and cooks the pizza very quickly. It takes about 30 minutes to come to temperature using a combination of hard wood and charcoal. If you don't have a pizza oven, turn your home oven to its hottest bake setting, usually 500 degrees. If have a convection oven, turn that on as well. If you have a pizza stone, this is a great recipe for it; if not, there are some affordable pizza screens/ dishes, which include little holes on the bottom made especially for cooking pizza at home. Alternatively, you can use a cookie sheet; lightly grease the bottom to help the pizza cook. I prefer a pizza stone because does a good job retaining heat; your pizza can get a better cook on the bottom, helping it hold up to the ingredients on top.

TIP: Try using this with our "Pizza Dough with Lard" recipe!