Flammkuchen, smoked halibut, green asparagus and tomato



Ingredients

10

20 flammkuchen
500 g crème fraîche
250 g onion, red
250 g asparagus, green
250 g Bresc Sweet'n sour cherry tomatoes garlic lemongrass
250 g smoked halibut fillet
50 g Bresc Madras
Nasturtium
salt and pepper

Preparation method

Blanch the asparagus and rinse them until cold. Clean the onions, cut them in half and cut into thin slices. Season the crème fraîche with the Madras, salt and pepper. Cut the asparagus diagonally into 2 to 3-cm slices. Spread the crème fraîche on the flammkuchen. Divide the red onion, asparagus, smoked halibut and sweet-and-sour tomatoes over them. Bake in the oven for 3 minutes at 220°C. Garnish with the nasturtium.

Used bresc products



Bresc Madras 450g



Bresc Sweet 'n sour Cherry tomatoes garlic lemongrass 1100g

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