

FLAMMKUCHEN, SMOKED HALIBUT, GREEN ASPARAGUS AND TOMATO



INGREDIENTS

4

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

USED BRESC PRODUCTS



Madras 450g



Sweet 'n sour Cherry
tomatoes garlic
lemongrass 1100g

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.