

## 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

### USED BRESC PRODUCTS



Bresc Madras 450g



Bresc 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.