

heute gibt es...

Zucchinitarte



Ingredients:

- 225g Mehl
- 1 pinch salt
- 3 eggs
- 100g weiche Butter
- 600g zucchini (for me it was the yellow Vatiante)
- 250g lean bacon
- 2 Becher Crème fraîche
- Salt and pepper
- 1EL Thymian
- grated nutmeg

Preparation:

1. The flour and a pinch of salt, an egg and the softened butter and knead to a smooth dough. This wrap in plastic wrap and place in the refrigerator for 30 minutes.
2. Meanwhile, cut the washed zucchini into thin slices. If the zucchini are large, you can advance them in half lengthwise.
3. Dice the bacon, fry together with the zucchini slices in a pan for about 5 minutes and allow to cool.
4. Now two-thirds of the cooled dough is rolled out on the floor of a greased springform pan. So press the remaining dough to the baking tin edge that approximately 3cm high edge arises. In this case, there must be no gap between the bottom and the edge.
5. With a fork, the soil is now repeatedly stabbed and then comes for 10 minutes at 175 ° C (fan) in the oven.
6. In the meantime, you place the remaining eggs, cream, salt, pepper and nutmeg to the zucchini and stir the whole thing.
7. The resulting mass is applied to the pre-baked dough and baked for an additional 40 minutes at the same temperature.