



MUSHROOM FLAMMKUCHEN

Prep: 20min – Oven: 15 mins – Serves 2

100g sour cream
1 tbsp estragon, chopped
250g chestnut mushrooms
200g girolles
20g butter
1 garlic clove, crushed
1 spring onion, sliced
1 ready-made Flammkuchen dough (160g)
zest from ¼ unwaxed lemon
salt and pepper

Preheat the oven to 200°C fan.

In a bowl, mix the sour cream with the estragon, season with salt and pepper. Set aside.

Wash the chestnut mushrooms and the girolles and pat dry. Cut the chestnut mushrooms into slices.

Heat the butter in a pan and fry the mushrooms and girolles for 2 minutes until they release their juices. Add the crushed garlic and cook for another 2 minutes until the juices are absorbed.

Unroll the Flammkuchen dough and cut it into two rectangles.

Spread the sour cream all over the two dough pieces, leaving a small border on the sides.

Top with the mushrooms and the spring onions.

Place the baking tray at the very bottom of the oven and bake in the preheated oven for about 15 minutes, until the bottom of the Flammkuchen is crispy.

Sprinkle with lemon zest before serving.

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