

MARLEY SPOON



Alsatian-Style Pizza

with Bacon, Camembert & Apple



1,5h



2 Servings

Also known as 'tarte flambee' and 'Flammekueche' (say that five times fast!), Alsatian pizza is a delicious blend of two distinct culinary styles. Since the Alsace region of France borders Germany, much of Alsatian food reflects Germanic traditions. This tarte-meets-pizza has a sour cream layer topped with sweet onion, crisp apple, and savory bacon. Camembert and chives provide a herbaceous, creamy finish to this elegant dish.

What we send

- 1 lb pizza dough ¹
- 4 oz pkg thick-cut bacon
- 1 yellow onion
- 1 apple
- 4 oz camembert ⁷
- ¼ oz fresh chives
- 4 (1 oz) sour cream ⁷

What you need

- all-purpose flour (for dusting) ¹
- kosher salt & ground pepper

Tools

- pizza stone or rimmed baking sheet
- parchment paper
- pizza peel or rimmed baking sheet

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1050kcal, Fat 43g, Carbs 120g, Protein 43g



1. Preheat stone

Adjust oven rack with pizza stone or inverted 13x18-inch baking sheet to lowest position; preheat oven to 500°F. Preheat pizza stone for at least 1 hour or baking sheet for 30 minutes before baking. Let **dough** come to room temperature while oven is preheating.



4. Top dough

Spread **sour cream** over dough, leaving a ½-inch border. Top with **onions, apples, and bacon**; lightly season with **salt and pepper**.

Carefully slide parchment paper with **pizza** onto hot pizza stone or baking sheet. Bake until **crust** is puffed and lightly browned, about 8 minutes.



2. Prep ingredients

Cut **half of the bacon** crosswise into ¼-inch thick pieces. Thinly slice **half of the onion**. Halve **apple**; remove core. Cut half of the apple into ¼-inch thick slices (save remaining bacon, onion, and apple for own use). Cut **camembert** crosswise into ¼-inch rounds; stack rounds and cut into half moons. Thinly slice **chives**.



5. Add cheese

Carefully slide parchment with **pizza** back onto pizza peel or baking sheet. Top with **camembert slices**. Return pizza to hot pizza stone or sheet and bake until cheese is just melted and crust is golden brown, another 5-7 minutes. Transfer pizza to cutting board.



3. Stretch dough

On a **floured** work surface, roll or stretch **pizza dough** into a 10x14-inch oval. If dough springs back, cover and let sit 5-10 minutes to relax before rolling again. Dust off **excess flour** from **dough**; transfer to a parchment-lined pizza peel or second inverted baking sheet.



6. Finish & serve

Sprinkle **pizza** with **chives** and cut into squares or wedges for serving. Enjoy!