



WCOOK

German Chicken & Feta Flammekueche

with a creamy mustard base

Hands-on Time: 45 minutes

Overall Time: 60 minutes

Adventurous Foodie: Serves 3 & 4

Chef: Flight Centre

Wine Pairing: Deetlefs Wine Estate | Deetlefs Stonecross Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	958kJ	7368kJ
Energy	229kcal	1762kcal
Protein	10.1g	77.9g
Carbs	31g	240g
of which sugars	7.4g	56.6g
Fibre	1.8g	13.6g
Fat	7.3g	56.4g
of which saturated	3.2g	24.4g
Sodium	373mg	2868mg

Allergens: Cow's Milk, Gluten, Allium, Wheat, Sulphites, Tree Nuts

Spice Level: None

Eat Within 1 Day

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
30g	40g	Almonds
450g	600g	Free-range Chicken Mince
15ml	20ml	NOMU Italian Rub
3	4	Fresh Dough Balls
180ml	240ml	Mustard Base <i>(60ml [80ml] Wholegrain Mustard & 120ml [160ml] Crème Fraîche)</i>
90g	120g	Danish-style Feta <i>drain</i>
150g	200g	Grated Mozzarella Cheese
2	2	Apples <i>rinse, peel, core & thinly slice 1½ [2]</i>
30g	40g	Green Leaves <i>rinse</i>
75ml	100ml	Balsamic Reduction

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Flour
Rolling Pin

1. **FOR SOME CRUNCH** Preheat the oven to 200°C. Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

2. **MMMINCE** Return the pan to medium-high heat with a drizzle of oil. Fry the mince along with the NOMU rub, working quickly to break it up as it starts to cook. Fry until browned, 4-5 minutes (shifting occasionally).

3. **ALL ABOUT THE BASE** Sprinkle a flat surface with some flour. Alternatively, grease the counter with some cooking spray. Using a rolling pin, roll out each of the flammekueche dough balls to form a round base. Place the bases on an oven tray. Spread the mustard base over the bases and carefully place the tray in the oven. Cook until the bases are crispy, 10-12 minutes. You may need to do this step in batches.

4. **MAKE IT CHEESY** When the flammekueche has 3-4 minutes remaining, remove from the oven and top with the mince, the feta and the mozzarella. Add the apple and some seasoning. Return to the oven for the remaining time or until the cheese is melted.

5. **FLAMMING FLAMMEKUECHE** When the flammekueches are finished, garnish with the green leaves and toasted almonds. Drizzle over the balsamic reduction. Yum, Chef, the flammekueches are ready!