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## JUDD MAT GAARDEBOUNEN FLAMMKUCHEN

Prep: 15 mins – Oven: 20 mins – Makes 1 Flammkuchen

120g cooked smoked pork collar (*Judd*)  
100g crème fraîche  
1 tsp summer savoury (*Bounekräitchen*)  
160g ready-to-roll Flammkuchen dough  
110g tinned broad beans, drained weight  
150g mini mozzarella balls  
salt and pepper

Preheat the oven to 220°C.

Cut the pork into bitesized chunks and set aside.

In a bowl, mix the crème fraîche with the summer savoury, season with salt and pepper.

Unroll the Flammkuchen dough and spread the crème fraîche all over the dough.

Top with pork cubes, broad beans and mini mozzarella balls. Sprinkle with a bit of salt.

Place the baking tray at the very bottom of the oven and bake in the preheated oven for about 20 minutes, until the bottom of the Flammkuchen is crispy.