



Rahmfleckerl

1 Start with the dough: Add rye flour and salt to a large bowl, set aside. Dissolve fresh yeast in luke- warm water and add the sourdough starter.

2 Step by step add the liquid mix to the flour and knead well. You may use a kitchen machine, but you'll find that eventually you'll have to knead by hand anyway - not even our heavy- duty Kitchen Aid cut a fine figure in the end. Cover with a kitchen towel and let rest for 60 minutes at a warm and sheltered place.

3 Preheat the oven to 250°C (~480°F) or as hot as your oven permits and place a baking tray on the middle or second from bottom level, so it gets preheated, too. Additionally place a heatproof glass or vessel filled with water on the bottom of the oven to raise steam.

4 Prepare the topping by mixing the [Schmand](#) with spices (salt, pepper and nutmeg) to taste and chopping the fresh green springs or chives.

5 Briefly knead dough, then divide up in tennis ball size dough balls. Thinly roll out dough ball (~.5cm/.2inch in the middle) until oval- shaped and significantly thicker on both ends. Apply a nice deal of the Schmand mix on top of each and decorate with some bacon. Bake on the preheated tray for about 10 minutes (depending on your oven's temperature) and check the bottom of the flatbread after 7-8 minutes to make sure it doesn't get too dark.

6 Take out and sprinkle with green onions or chives and enjoy while still hot - but be careful to not burn your palate. I know what I'm talking about ;))



Rahmfleckerl

Recipe source: own creation

Required time: 1,5 hours (incl. rising), baking ~10 min.

Ingredients for the rye sourdough (yields about 10 Rahmfleckerl):

- * 500g rye flour
- * 220ml water
- * 150g sour dough (liquid)
- * 15g fresh yeast
- * 5g salt

Topping (amounts to taste):

- * Schmand (could be substituted with sour cream or Crème fraîche)
- * bacon, sliced or cubed
- * green onions, sliced or chives, chopped
- * salt, freshly ground black pepper and nutmeg to taste