



## Flatbread with Ländle Bioberger

400g flour  
4 tbsp olive oil  
1 pinch of salt  
½ cube of germ  
approx. 200ml lukewarm water

300g Ländle Bioberger,  
rubbed  
20 cabbage florets  
150g breakfast bacon  
1 red onion  
thyme  
pepper

Mix the flour with salt and olive oil. Dissolve the yeast in the water and add to the flour mixture. Knead into a smooth dough and knead vigorously for 5 minutes.

Cover the dough bowl with cling film and let the dough rise for about 1 hour.

Preheat the oven to 200 ° hot air.

Roll out the dough on a little flour into 4 oblong flat cakes and sprinkle with the grated Ländle Bioberger. Bake in the preheated oven until the flatbreads are golden brown, which takes about 15-20 minutes.

In the meantime, clean, wash and halve the cabbage florets. Halve the onion and cut into fine strips. Cut the bacon into large pieces.

Fry the bacon in a pan without oil until crispy, remove and drain on kitchen paper.

Fry the halved cabbage florets in the bacon fat in the pan over medium heat, after 5 minutes add the onion and roast until the cabbage florets are firm to the bite.

Pepper the baked flatbreads and top with bacon, cabbage florets and onions.

Sprinkle with fresh thyme.