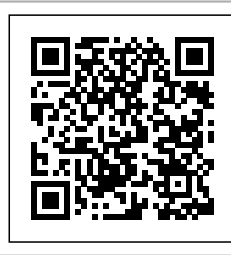


Grilled Veggie Flatbread



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Recipe by: Laura Vitale

Makes 2

Prep Time: 20 minutes
Cook Time: 20 minutes

Ingredients

For the dough:

- 3 cups of All Purpose Flour
- 1 tsp of Instant Yeast
- 1 tsp of Sugar
- 2 tsp of Salt (I use Coarse Kosher Salt)
- 1 Cup of Warm Water
- 1 Tbsp of Olive Oil
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For the Topping:

- Grilled Veggies of Choice
- Shredded Mozzarella
- Basil Pesto
- 8oz of Cherry Tomatoes, halved
- Chopped Basil
- Chopped Parsley
- Chopped Chives
- Olive Oil
- Balsamic Vinegar
- Salt and Pepper to taste
- Burrata

1) In the bowl of a stand mixer, add the flour, yeast, sugar and salt, stir then add the water and oil, attach your dough hook and knead until you get a smooth dough, about 4 minutes on medium speed.

2) Split the dough into 2 equal pieces, form into a ball, place in an oiled bowl, cover and let it rise for an hour. Meanwhile, while the dough is rising, in a small bowl toss together the tomatoes, herbs, olive oil, chives, balsamic and salt and pepper and set aside.

3) Preheat your oven to 500 degrees, make sure it's preheated for 30 minutes along with your pizza stone (if using) before baking your flatbreads.

4) Take each piece of dough, roll out into a thin (but not too thin) oval shape onto a lightly floured surface, transfer onto a piece of parchment (unless using a baking sheet) slide onto your preheated baking stone, bake for 5 minutes (poke the bubbles after about a minute) then take out, top with desired toppings and pop it back in for about 7-10 minutes or until deeply golden and crispy.

5) Top with the cherry tomatoes and fresh burrata and dig in!

