

PIRCH[®]

SUMMER GRILLING RECIPES

Flatbread with Carmelized Summer Fruit

For this recipe, a thinner cracker-like crust was the goal. The perfect lite appetizer for entertaining family and friends. For a fluffier pizza-like flatbread, 1 cup of whole fat yogurt can be added and the ½ cup of water omitted.

** For oven-baking preheat your oven to 475°F. While your oven preheats, sear your fruit on a griddle or cast-iron skillet with just enough oil to keep the fruit from sticking. Use a neutral oil like grapeseed or avocado oil. Set the fruit aside while you bake your flatbread. Bake with your cheeses and meats of choice and add caramelized fruits, fresh herbs, and glaze (if using) before serving.

YIELD: 4 FLATBREADS

Ingredients:

Dough:

- 1 ¾ cup All-Purpose Flour
- ½ cup Water (replace water with 1 cup whole milk yogurt for fluffier dough)
- ¼ cup Olive Oil
- ½ teaspoon Salt
- ¼ teaspoon Baking Soda (substitute with ¾ teaspoon baking powder if you don't have baking soda)

Toppings:

- Brie cheese (I used Laura Chenel)
- Mozzarella cheese
- 3 White Peaches ¼" slices
- Prosciutto (torn into small strips)
- Basil (torn pieces)
- Raspberry Balsamic (or your favorite balsamic glaze)

Method:

1. In a medium bowl mix all ingredients with a fork until they start to come together. Finish kneading together on a floured surface or directly in the same bowl.
2. Divide and roll into four equal balls, cover with a damp cloth and allow to rest 20 minutes.
3. Roll out dough to a thin slightly transparent oval shape.
4. Preheat your grill (medium/high heat works well)
5. Grill sliced peaches and set aside
6. Grill the first (bottom) side for about 1 minute and flip to heat the top side for another 20 or 30 seconds.
7. Move flatbread to the cooler side of the grill to add all toppings.
8. Return to a warmer but not high heat side of the grill to melt cheeses.
9. Garnish with torn basil and raspberry glaze