

Wild Mushroom, Sage & Blue Cheese Flat Bread.

INGREDIENTS

Flat Bread Dough

- 2 1/2 cups of AP unbleached flour
- 1 cup warm water
- 2 tablespoons Wild Mushroom & Sage Olive Oil
- 2 teaspoons active dry yeast
- 1 teaspoon salt
- 1 teaspoon granulated sugar

Mushroom Topping

- 1 large shallot, thinly sliced
- 2 tablespoons Wild Mushroom & Sage Olive Oil
- 2 cups fresh sliced mushrooms such as Cremini, Shitake, Oyster, Porcini, Chanterelle, etc.
- sea salt & fresh ground black pepper to taste

Make Flat Bread Dough, mix together olive oil, warm water, yeast, and sugar. Allow to sit for five minutes to bloom. Blend salt with flour and mix with the wet ingredients to form a somewhat moist dough. Knead the dough for about five minutes adding just a bit of flour if it becomes too sticky, until a smooth dough forms. Divide in to two balls and set aside covered in a warm place to rise until doubled, for about 1 hour. Make Mushroom Topping, heat olive oil in a large saute pan over medium heat. Add mushrooms and sprinkle with salt to taste. Saute until they light golden-brown, add sliced shallot. Cook for 2-3 minutes until the shallot is soft and caramelized. Add salt & pepper to taste. Set aside to cool while the dough rises. To assemble, roll each dough ball into a very thin circle, approx. 8" in. Place rolled dough on a sheet pan greased with olive oil. Arrange mushroom-shallot mixture evenly over dough. Sprinkle with crumbled blue cheese. Drizzle Mushroom-Sage Olive Oil, and additional fresh ground pepper (if desired). Slide the flat bread in to the preheated oven and bake for approximately 15 minutes until the cheese is melted and beginning to caramelize and the crust is golden brown and slightly puffed. Rotate the flat bread half way through the cooking process to ensure that each cooks evenly.



Serves: 4-6

Time: 1.5 hr