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Grilled Flatbread - with an Arugula, Tomato, & Basil Salad

Serves 2

Meat and veggies aren't the only thing to make on the grill -- try something new with our grilled flatbread! Puffy, with a delightful crackle on the exterior, grilled flatbread is different from a traditional pizza crust, but no less delicious. For this recipe, we've topped our flatbread with melty mozzarella, spicy garlic, and piled it high with fresh-from-the-garden salad.

Flatbread Ingredients:

1 cup lukewarm water
1 packet instant yeast
1 teaspoon honey
1 teaspoon Kosher salt
2-1/2 cups all-purpose flour, plus more for dusting and kneading
1 tablespoon olive oil, plus 1 tbsp olive oil for brushing crust
2 cloves garlic, thinly sliced
4-6 ounces fresh mozzarella cheese, thinly sliced

Salad Dressing Ingredients:

1 tablespoon freshly squeezed
lemon juice
1/2 shallot, minced
3 tablespoons olive oil
1/2 tablespoon balsamic vinegar
1/4 teaspoon Kosher salt
1/4 teaspoon black pepper

Salad Topping Ingredients:

4 cups arugula, washed
1/4 cup shaved Parmesan Reggiano
10 oz ripe cherry tomatoes, halved
1/2 small red onion, thinly sliced
6 leaves fresh basil, sliced chiffonade style

Directions:

1. Prepare the dough. Add the yeast to warm water, and proof for 2 minutes (until a few bubbles begin to appear). Then add in the olive oil, honey, salt, and one cup of the flour. Mix together, and then slowly add in the remaining flour; mix until a rough dough ball is formed. Transfer the dough to a floured surface. With the heel of your hand, knead the dough, adding flour as necessary to keep it from sticking. Knead until the dough turns into a smooth ball; place in an oiled bowl. Cover the bowl with a towel and let rise at room temperature until doubled in size, about 1 hour.
2. Meanwhile, prep the salad ingredients. Wash the arugula, shave the Parmesan, halve the tomatoes, and finely slice the red onion. Chiffonade the basil by stacking individual basil leaves, rolling them all together, then thinly slice them into ribbons.
3. whisk together the salad dressing ingredients. Cover and refrigerate.
4. Once the dough has doubled in size, prepare a direct/indirect grill, with high heat on one side.
5. Divide the dough into 2 equal portions. On a floured surface, pat each piece into a circle, about 12" in diameter. Prepare 2 parchment-lined baking sheets. Brush the parchment with a little olive oil, then place the two crusts on the parchment. Brush the top of the crusts with a little more olive oil.
6. Once the grill is hot, work quickly to grill the dough. Use the parchment paper to lift the crust, turn it over onto the grill and remove the parchment from the top of the dough. Close the lid and grill the dough for 4-5 minutes until dough begins to fluff and brown slightly. Then, carefully use long tongs or a large grill spatula, flip the dough and place over indirect heat.
7. Brush the grilled side of the crust with olive oil, sprinkle with the garlic and fresh mozzarella slices. Cover and grill for another 5-10 minutes, or until the cheese has melted. Watch closely and check often to make sure the flatbread doesn't burn. Remove the cheesy flatbread from the grill and get ready to top it with the salad.
8. In a large bowl, use tongs to toss the salad in the dressing until coated. Top the grilled flatbread with the salad, sprinkle with additional salt and pepper and enjoy immediately.