

## Flatbread for Pizza

1 1/2 cups warm water  
1/2 tsp. yeast  
4 cups all-purpose flour  
1 tsp. salt  
2 tbsp. olive oil

Mix water and yeast in the bowl of a mixer and let stand 5 minutes to proof.

Mix in 2 cups of flour until well incorporated. Cover bowl with plastic wrap and let stand in a warm place for an hour.

Add salt and oil. Add the remaining flour and mix on medium with a dough hook until well-incorporated. Continue mixing for 5-7 minutes to knead the dough. Coat dough in oil, cover bowl with plastic wrap and let rise in a warm place for 2 1/2 hours.

Punch down, divide into four discs. Cover and let rise for 1/2 hour. Flour hands and spread dough into thin ovals.

**To grill :** Preheat grill. Using a pastry brush, coat one side of the dough oval with olive oil. Toss onto grill—oiled-side down. Close lid and let cook for 2-3 minutes. Open grill and brush top side with oil. Using tongs, flip dough over. Close grill lid. Cook for 1-2 minute; just for color. Remove from grill

### Using Grilled Flatbread:

Take already grilled flatbread, top with either a sauce or jam or cheese and other toppings.. you can place it back on a grill or in a preheated 350 degree oven for 6-8 minutes, just to melt cheese.

Remove from oven and drizzle with oil, glazes, add greens, fresh toppings, etc.....

### Flatbread Combo ideas:

Steak: Thin Strips of Grilled steak, caramelized onion, cooked peppers, Mozzarella, Asiago Top with Arugula

Greek: Chicken or Shrimp, Tzatziki, Red Onion, Tomato, top w/ Diced Cucumber & Olives

Garlic Sauce, Ricotta, Mozzarella, Meatballs & Fresh Basil Drizzle w/ Balsamic Glaze

Roasted Veggies, Goat Cheese, top with Spinach Drizzle w/ Balsamic Glaze

Avocado Spread, Caramelized Onion, top with Fresh Raw Tuna, Cucumber, Red Onion, Sesame Seeds and Wasabi Sauce

Blue Cheese Dressing, Buffalo Chicken, Diced Celery top with Fresh Celery