



Savory Fig and Prosciutto Flatbread

Yield: 6 Flat Breads

Flatbread Crust

Ingredient

5 oz Dough Balls

No. 1 Semolina

Amount

6 Ea

As needed

Finished Flatbread

Ingredient

Fresh Figs

Extra Virgin Olive Oil

Sea Salt

Sliced Prosciutto, Torn into 2" pieces

Fresh Rosemary, cleaned and stemmed

Parmigiano Reggiano

Amount

2 Pints

As Needed

1 tsp

6 oz.

2 tbsp

3 oz.

Preparation

1. Defrost frozen dough balls covered on a sheet pan in the cooler overnight.
2. Preheat oven and pizza stone to 475F
3. Remove dough balls and proof at 90F for 2-3 hours or until they double in size. Keep dough balls covered to prevent drying.
4. Working with one dough ball at a time, stretch and shape into an oblong shape roughly 16" long by 6" wide.
5. Pat top and bottom of shaped dough in semolina. Place on peel and dock all over with a fork, leaving the outer 1/2 inch un-docked.
6. Place in the oven on the pizza stone and bake for 4 minutes or until it has risen and just begins to show signs of browning.
7. Remove from the oven and let rest. Once cool, cover loosely to retard staling.

For the Figs

1. Slice each fig into 1/4" slices.
2. In a non-stick pan over medium-high heat, saute the figs on each side until they begin to brown and caramelize. Transfer to sheet pan to cool.

To Serve

1. Coat each flat bread crust generously with olive oil and season with sea salt.
2. Scatter fig slices, torn prosciutto, and rosemary threads over. Cook in 475F oven until golden brown and fragrant.