

# Summer Vegetable Flatbread

By Ellie and J.J. Molina

## Ingredients:

¼ cup plus one tablespoon warm water (110 degrees)	2 medium zucchini
¾ Tsp active dry yeast	2 medium summer squash
¾ cup plus 2 Tbsp flour	2 medium tomatoes
¾ Tbsp herbs, chopped	1 large onion
½ Tsp salt	Chopped basil
1 Tbsp butter	2 cups cheese (your choice)
1 large onion, chopped	1/8-cup sherry vinegar
1 head of garlic, peeled	2tbsp honey
¼ cup oil	
1 Tbsp cold butter	
Herbs of your choice	
Salt and pepper to taste	

## METHOD:

### For dough:

1. In a small bowl, whisk yeast into warm water. Allow to stand until yeast is dissolved, about ten minutes.
2. Meanwhile, combine flour, salt and herbs in a larger bowl.
3. When ready, add yeast mixture to flour mixture in larger bowl. Using a mixer or wooden spoon, stir until mixture clumps together.
4. Add butter; mix until incorporated. Turn dough out onto a lightly floured work surface and knead until smooth and elastic, about 5 minutes.
5. Divide dough into 6 equal pieces; roll each into a ball. Place on baking sheet; cover with plastic wrap.

### For garlic sauce:

1. In a small saucepot, place chopped onion, garlic, herbs, vinegar, honey and oil.
2. Cook mixture on medium-high until onion and garlic turn a golden brown, about 8-10 minutes.
3. Once mixture is done cooking, turn heat off and allow to cool for a few minutes. using tongs or a spoon remove garlic, onions and herbs from oil and place in a blender. Reserve oil. Puree mixture in blender until smooth. Add cold butter in chunks to puree. Using reserved oil, thin mixture to paste consistency. Salt and pepper to taste.

### For the toppings:

1. Thinly slice all the vegetables chosen for the topping, and toss in a small amount of the garlic puree, set aside.
2. Thinly slice the basil, set aside

### For construction of the flatbread:

1. Let dough rise in a warm area until doubled, about 1 hour
2. Pre-heat oven to 425 degrees. Grease 2 rimmed baking sheets.
3. Roll out each dough ball into a 5 inch round
4. Transfer 3 rounds to each baking sheet let rest for ten minutes.
5. Pierce dough all over with a fork.
6. Spread 1-2 tablespoons garlic sauce over the dough, leaving a ¼ inch plain border.
7. Shingle the vegetables evenly over the top of the sauce, sprinkle cheese generously over the top of the vegetables.
8. Bake for 20 –25 minutes, or until crust is golden brown and vegetables are tender.
9. Add basil to the top half way through cooking.
10. Remove from oven, cool for 5-10 minutes slice and serve.