

GUASTELLO'S VILLAGE MARKET

Roasted Red Grape, Brie and Rosemary Flatbread

Yield 15 pieces

Ingredients

1 cup warm water (110-115 degrees)
1 envelope (or 1-1/4 teaspoon) active dry yeast
2 cups unbleached bread flour
1/2 teaspoon kosher salt
3 tablespoon olive oil, divided
brie cheese, rind removed, sliced and torn into pieces
2 tablespoons chopped fresh rosemary
1 heaping cup firm red grapes, washed
2 teaspoons flaked sea salt

In the bowl of your stand mixer fitted with the dough hook; measure in the two cups of bread flour and the 1/2 teaspoon kosher salt. Turn the mixer on low to combine for a few turns.

In a one cup liquid measuring cup, measure out a cup of warm (110-115 degrees) water. Sprinkle in the package of active dry yeast and wait for it to bloom. About 5 minutes.

Turn the mixer on low and slowly pour in the yeast/water mixture. Turn up the speed a bit and continue to "knead" the dough until the dough pulls away from the bowl and starts to climb up the dough hook. Lightly flour a clean surface and knead the dough into a ball for a minute or two.

Add the tablespoon of olive oil into a clean bowl and roll the dough ball in the oil and up the sides of the bowl to coat. Cover with a clean towel and set in a warm place to rise for one hour or until it doubles in size.

Drizzle two tablespoons of oil onto a rimmed sheet pan and spread it around with your fingers. Punch the dough down and stretch out onto the oiled pan until it almost touches the sides.

Scatter pieces of brie cheese over top evenly and sprinkle with the chopped fresh rosemary. Press the grapes slightly into the flatbread dough and sprinkle with flaked sea salt. Cover again with a clean towel and let it rise for the second time for 20 minutes.

Pop the flatbread into a preheated 400° oven and bake for 20 minutes, rotating the pan halfway through for even baking.

Remove once the grapes have started to burst, the brie is bubbling, and the crust is golden and crispy. Slide the flatbread onto a wood cutting board and slice into 15 pieces.

Credit: simplyscratch.com