THE J.M. SMUCKER Co

Grilled Flatbread Bruschetta

Makes 6 flatbreads

Prep Time	Cook Time	Serves	Difficulty
30 mins	4 mins	N/A	N/A

Ingredients

- **Topping:**
- 3 cups (750 mL) finely chopped tomatoes
- 1/4 cup (50 mL) olive oil
- 1 clove clove garlic finely minced
- 6 fresh basil leaves, torn, plus additional for garnish, optional
- salt and pepper to taste
- Parmesan cheese, optional
- **Dough:**
- 1 cup (250 mL) warm water 100-110°F (38-43°C)
- 1 tsp (5 mL) active dry yeast
- 2 cups (500 mL) **Robin Hood®** 00 Style Pizza Flour

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- 1 tsp (5 mL) salt

Directions

Step 2:

Combine all ingredients (except parmesan cheese). Set aside.

Step 4:

Combine water and yeast in large bowl of electric mixer. Let sit until frothy, about 2 minutes. Add flour and salt. Beat on low speed 1 minute, increase to medium high and beat 2 minutes. Dough will be sticky. remove to greased bowl. Cover with plastic wrap and tea towel. Let rise in warm place 45-60 minutes or until doubled.

If the dough is too sticky, very generously flour the counter and surface of dough and knead in gently until absorbed and easier to handle.

Step 5:

Divide dough into 6 pieces. Roll each piece of dough to about 1/16” (0.25 cm) thick (about 4” x 12”). Place on well-floured surface, cover with tea towel and let rise until puffy, about 30 minutes. Meanwhile, preheat BBQ Grill to high.

Step 6:

Brush risen dough with olive oil. Reduce grill heat to medium and carefully place dough on hot grill, oil side down.

Step 7:

Cook, until golden and set on bottom and bubbling on top, 1-2 minutes. Flip, and continue cooking another 1 minute or until golden. Remove.

Step 9:

Top flatbreads with tomato mixture, additional basil and parmesan if using. Serve.

Images

