THE J.M. SMUCKER Co

Mushroom and Blue Cheese Grilled Flatbreads

Makes 6 flatbreads

Prep Time	Cook Time	Serves	Difficulty
1 hr	5 mins	N/A	N/A

Ingredients

- **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
- **Mushroom Topping:**
- 1/4 cup (50 mL) butter
- 4 cloves garlic minced
- 2 onions, thinly sliced
- 2 lb (900 g) assorted mushrooms, sliced (cremini, button, shitake etc.)
- 2 tbsp (30 mL) fresh thyme, plus additional for garnish
- salt and pepper to taste
- Blue Cheese, crumbled
- Balsamic Vinegar or Glaze, optional

Directions

Step 2:

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 3:

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

Step 4:

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

Step 5:

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 and keep warm while preparing topping.

Step 7:

Melt butter in large frying pan over medium heat. Add garlic and onions and cook until translucent, about 2 minutes. Add mushrooms, thyme, salt and pepper and cook until golden and liquid from mushrooms has evaporated, about 5 minutes.

Step 8:

Top warm flatbreads with mushroom mixture, blue cheese, balsamic glaze and thyme if using.

Images

