THE J.M. SMUCKER Co

Grilled Mushroom Flatbread

Prep Time	Cook Time	Serves	Difficulty
1 hr	25 mins	8	N/A

Ingredients

- **Dough:**
- 3 cups (750 mL) **Robin Hood®** Homestyle White Best for Bread Flour

  Robin Hood® Best for Bread Homestyle White Flour

- 2 1/4 tsp (11 mL) instant yeast
- 1 1/4 tsp (7 mL) salt
- 2 tsp (10 mL) sugar
- 1 cup (250 mL) milk
- 1/4 cup (50 mL) butter
- 2 tbsp (30 mL) Greek yogurt
- **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
- balsamic vinegar or glaze, optional

Directions

Step 2:

Combine first 4 ingredients in large mixing bowl.

Step 3:

Heat milk until hot, (50°- 55°C/ 120° - 130°F). Add butter and yogurt and mix to combine. Add hot milk mixture to flour mixture and beat with electric mixer until a soft dough forms. Add additional flour if necessary to make a smooth soft dough. Place in greased bowl, cover with plastic wrap and let rise until doubled, about 1 hour. Punch down and divide into 8.

Step 4:

Grease BBQ grill and heat to high. Meanwhile, roll each piece of dough to about 1/16" (0.25 cm) thick. Cover with tea towel and let rise until puffy, about 30 minutes. Reduce heat to medium and place on hot grill. Cook, until bubbling and brown and then flip. Continue cooking another 30 seconds until brown. Remove. Continue with remaining dough.

Step 6:

Melt butter in pan. Add garlic and onions and cook until wilted, about 2 minutes. Add mushrooms and cook about 2 minutes. Add thyme, salt and pepper and continue cooking and stirring until cooked through, about 1 minute. Top flatbreads with mushroom mixture and return to BBQ grill to warm. Garnish with balsamic glaze and additional thyme if desired.

Images

