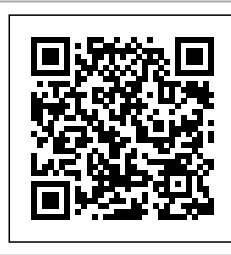


# Summer Flatbread



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Recipe by: Laura Vitale

Makes 2

**Prep Time: 20 minutes**

**Cook Time: 10 minutes**

## Ingredients

### For the dough:

- 3 cups of All Purpose Flour
- 1 tsp of Instant Yeast
- 1 tsp of Sugar
- 2 tsp of Salt (I use Coarse Kosher Salt)
- 1 Cup of Warm Water
- 1 Tbsp of Olive Oil
- 

### For the toppings:

- Ricotta
- Peaches
- Arugula
- Burrata
- Hot Honey

1) To make the dough, add the flour, sugar and yeast to a standing mixer fitted a dough hook, give it a mix then add the oil and water and once it starts coming together, add the salt and allow it to knead for 3 to 4 minutes.

2) Divide the dough into 2 equal pieces form into a ball, place them in an oiled bowl, cover and allow to rest for about an hour.

3) Meanwhile grill your peaches and set aside.

4) Once the dough is ready, preheat the oven to 500 degrees. Roll out each piece of dough into a thin circle, pop it in the oven for 5 minutes, then take it out (pop any bubbles) top with the ricotta and some garlic and herb seasoning and pop it back in for another 5 minutes.

5) When ready to serve, top with burrata, arugula and hot honey (and some prosciutto would be a wonderful salty addition here too!) and dive in!

