



FEBRUARY 2021

## ROASTED STRAWBERRY AND MASCARPONE CHEESE FLATBREAD

RECIPE BY CHEF BEN MERRITT | PAIRING RIVER RANCH AGLIANICO ROSÉ | SERVES 2

### INGREDIENTS

#### Flatbread Dough

- 1 Envelope Instant Dry Yeast
- 1/2 Cup Warm Water
- Pinch of Sugar
- 1 2/3 Cups All-Purpose Flour
- 1 Tsp Kosher Salt
- 1 Tbsp Olive Oil, plus more for brushing

#### Flatbread Toppings

- 1 Yellow Onion (Julienned)
- 8 Oz Mascarpone Cheese
- Fresh Strawberries (Sliced)
- Chipotle Honey (To Drizzle)\*
- Fresh Mint (Chiffonade)
- Sea Salt

### INSTRUCTIONS

#### Flatbread Dough

In the bowl of a standing electric mixer fitted with a dough hook, combine the yeast, warm water, and sugar, and let stand until foamy, about 5 minutes. Add the flour, salt, and olive oil, and mix at medium-low speed until a soft, supple dough forms, about 5 minutes. Form the dough into a ball and cut it in half. Lightly oil each piece and wrap individually in plastic. Refrigerate for at least 3 hours.

Light a grill. On a lightly oiled work surface, unwrap one piece of dough and roll and stretch it to a 12-by-6-inch rectangle. Transfer the dough to an oiled baking sheet. Repeat with the remaining dough. Brush the dough on both sides with oil. Grill the bread over moderate heat, turning occasionally, until puffed and lightly charred in spots, about 2 minutes total. Remove from the heat and add toppings. Finish back on the grill or in an oven.

#### Flatbread Toppings

In a sauté pan heat 2 tablespoons of olive oil. Add the onions and slowly cook until dark brown and caramelized. Season with a pinch of salt. Once cooked, refrigerate and reserve for the flatbread toppings.

To make the flatbread use one piece of the par-cooked dough. Spread the caramelized onions over the dough. Add the sliced strawberries and dollops of the mascarpone cheese. Cook on the grill or in an oven until the cheese has melted and the bread is crispy. Garnish the flatbread with the mint chiffonade and drizzle chipotle honey. Cut into slices and serve immediately.

\* To make Chipotle Honey, use a small jar of honey and add two chipotles in adobo and let it sit for a couple days.