

GRILLED FLATBREAD WITH BASIL PESTO

Prep time: 2.5 hours

Cook time: 10 minutes

Serves 4 people



INGREDIENTS

4 cups stoneground bread flour

1 ½ teaspoons dried yeast

3 tablespoons olive oil

1 ½ teaspoons salt

1 ¼ cups hot water

FOR THE PESTO

2 cups packed fresh basil leaves

(about 3 ounces or 2 large bunches)

⅓ cup raw pine nuts, almonds or pecans

¼ cup grated Parmesan cheese

1 tablespoon lemon juice

2 cloves garlic, roughly chopped

½ teaspoon fine sea salt

½ cup extra-virgin olive oil

FOR THE TOPPINGS

⅓ cup sweet piquante peppers, diced

1 cup grated mozzarella

Rosemary

INSTRUCTIONS

1. To make the flatbread dough, mix the dry ingredients together in a bowl and form a well in the middle. Combine the liquids and pour into the well.
2. Slowly stir to combine all ingredients until a soft dough forms. Cover the dough with a clean dishcloth and set aside for 20 minutes.
3. Dust a surface with flour and knead the dough for a couple of minutes.
4. Place it back into the bowl, cover and rest again until it doubles in size (approximately 2 hours).
5. Place the dough back on a floured surface and knead again. Shape into 2 flatbreads (or more if you prefer smaller sized flatbreads).
6. To make the pesto, combine the basil (keep a few leaves aside for serving), nuts/seeds, Parmesan, lemon juice, garlic and salt in a food processor or blender. With the machine running, slowly drizzle in the olive oil. Continue processing until the mixture is well blended but still has some texture, pausing to scrape down the sides as necessary.
7. Spread pesto and diced peppers over the flatbreads, then cover with grated mozzarella cheese.
8. Preheat the Megamaster 6 Burner Gas Grill to medium heat.
9. Place flatbreads on the grill and cook with the lid closed until the cheese has melted.
10. To serve, sprinkle basil leaves and rosemary on top.