

# Caprese Grilled Flatbread

- 1 package dry instant yeast**
- 1 T sugar**
- 3 cups tepid water**
- 4 cups flour + additional for rolling dough**
- 1 tsp kosher salt**
- 1/2 cup olive oil**

Mix together yeast, sugar and water in a large mixing bowl. Add flour and salt and mix. Turn dough out on a lightly floured surface and knead until dough forms a ball and is no longer sticky. Place dough back in mixing bowl, cover with a towel and let it rise for about 30 minutes, or until doubled in size.

Cut dough into 1.5 ounce pieces and roll into 1/4 inch thick circles with a rolling pin. Place each flatbread on a lightly floured tray with wax or parchment paper between.

Grill flatbread lightly on each side for 45 seconds. Brush lightly with olive oil and season with salt and pepper. Top with lettuce and herbs, then mozzarella, tomatoes and pepperoncini. Drizzle with balsamic vinegar and olive oil. Season again with salt and pepper. Cut into quarters and serve.

## Toppings

- 4 oz fresh mozzarella, sliced**
- 1 small bunch basil, picked and leaves torn**
- 2 sprigs parsley, picked and leaves torn**
- 1 small bunch dandelion or rocket greens, lightly chopped**
- 2 pepperoncini, sliced thin**
- 1 pint cherry tomatoes**
- 3 cloves garlic, peeled and crushed**
- 1 cup olive oil**
- 1/4 cup balsamic vinegar**
- kosher salt and fresh cracked pepper, to taste**

Place tomatoes, garlic and olive oil in a small saucepan and bring to a simmer. Turn off the heat and let the tomatoes sit in oil for 10 minutes. Drain tomatoes, reserve oil for flatbread.

*Recipe by Garden Chef Julia LeRoy*



ATLANTA BOTANICAL GARDEN