

Spring Onion & Wild Mushroom Flatbread



INGREDIENTS:

YIELD: 3 PIZZAS

2 Tablespoon Olive Oil - Divided

3 Spring Onions (Usually Find Them at Caputo's and if I Can't Find Them I Substitute Green Onions)

1 Pound Fresh Wild Mushrooms (the original recipe called for trumpets, maitake, and shitake. In class I had to use oyster, shitake, crimini, and button mushrooms. Just make sure to use fresh mushrooms and not dried mushrooms.)

4 Cloves Garlic

1 Shallot - Finely Minced

4 Sprigs Fresh Thyme - Cleaned, De-Stemmed, and Chopped

1 Half Bunch Fresh Chives - Chopped

¼ Pound Fresh Parmesan Cheese - Finely Grated

1 Truffle Oil

DIRECTIONS:

1. Preheat the oven with a pizza stone on the middle shelf to 500 degrees for at least one hour before baking the pizza.
2. Wash and then cut off the stems of the spring onions leaving about four inches of stem attached to the onion bulb.
3. Saute' the onions in one Tbsp. olive oil, salt and pepper in a non-stick frying pan, until a golden brown. Set aside and let cool to room temperature. Cut the onion and stem in half vertically. Slice each half thinly in a horizontal direction with each slice forming a half circle.
4. Clean and slice the mushrooms into small pieces. Since you are making a flatbread you don't want the pieces to be too large. Saute' the mushrooms in 1 Tbsp olive oil using high heat. Once the moisture is out of the pan (usually about 5 to 8 minutes) add the galic, shallot, and thyme and cook a few minutes more.
5. Remove from heat and let cool to room temperature.
6. To assemble the flatbread you need to first roll out the flatbread dough. It is best to roll the dough out on a silicone mat that has been sprayed with a bakers spray (canola oil). Let the rolled out dough rest covered with parchment paper for 10 minutes before transferring the dough. Place the dough on to a pizza peel or cookie sheet that has been covered with semolina. Brush the dough lightly with garlic infused olive oil.
7. Cover the flatbread dough with the sautéed mushrooms. Spread the ingredients as close as possible to the edges of the flatbread to prevent the edges from burning too much when it is baked. Remember that this is a flatbread and a small amount of topping goes a long way. Resist the temptation to smother the dough with mushrooms because the flatbread will be difficult to handle when you are ready to eat it.
8. Sprinkle the mushrooms with the grated parmesan cheese.
9. Slide the flatbread off of the pizza peel or cookie sheet directly on to a pizza stone and bake for 5 minutes. After 5 minutes look at the bottom of the crust by lifting one corner of the flatbread off of the stone. The bottom of the crust should be tan in color with a few darker spots. If the flatbread is not cooked enough simply leave it on the stone and check again after another minute of baking time.
10. When the flatbreads come out of the oven sprinkle a very small amount of truffle oil over the top and then sprinkle chives onto the flatbread. Let the flatbread cool for a minute or two before slicing and enjoy the flatbread while it is warm!

