

# FLATBREAD WITH RED GRAPES, PROSCIUTTO, CRÈME FRAICHE, MINT, OLIVE OIL

*Yield: 6 pies*

<b>Ingredients</b>	<b>Amounts</b>
<i>Flatbread</i>	
Yeast	½ oz.
White sugar	¼ cup
Milk, warmed	¼ cup
Egg	1 ea.
Salt	2 tsp.
Bread flour	4 cups
Whole wheat flour, light	½ cup
Water	1¼ cups
Olive oil, for brushing	to taste
<i>Topping</i>	
Red grapes, halved, chilled	2 cups
Prosciutto sliced	4 oz.
Crème fraiche	1 cup
Lemon zest	2 tsp
Lemon juice	1 Tbsp.
Olive oil	1 Tbsp.
Tarragon	1 Tbsp.
Chives	3 Tbsp.
Mint, leaves	as needed
Coarse sea salt	to taste

## **Method**

1. *For the flatbread:* In a medium bowl, combine the yeast, sugar, and warm milk and let the yeast bloom. Mix in the rest of the ingredients and add the water; combine and knead thoroughly until you have smooth dough. Set aside for 1 hour in a warm place.
2. *For the crème fraiche:* In a small bowl, combine the crème fraiche, lemon zest and juice, olive oil, and herbs. Stir to combine.
3. *To cook the flatbread:* Divide the dough into 4-ounce portions and shape them into tennis size balls. Brush a little olive oil on top of each dough ball and cover with a piece of cloth for at least 30 minutes. Flatten each ball of dough like a pancake by tossing and slapping with both hands; roll out to about 1/8 inch. Brush with olive oil and grill on both sides until cooked, about 4 minutes per side.
4. *To serve:* Top each warm flatbread with a dollop of the herbed crème fraiche, a few slices of the prosciutto, and a handful of the red grapes. Rip a few mint leaves over the top, drizzle with olive oil, sprinkle with coarse sea salt, and serve.