



## Myrtle Leaf Flatbreads

with Fig, Gorgonzola and Organic Apple Balsamic

Courtesy of chef Megan Berone



Total Time: 1 hour 40 minutes

Prep time 1 hour 25 minutes

Cook time: 8-10 minutes

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Serves: 8 flatbreads

### Ingredients

8 Myrtle Flatbread  
(recipe follows)

4 oz **Radici Fig Jam**

6 oz Gorgonzola Dolce, crumbled

4 oz Prosciutto

¼ cup **Casina Rossa Italian Pine Nuts**

3 Tbsp **Ritrovo Selections Organic Apple Balsamic Vinegar**

### Myrtle flatbread dough

.75 oz ( ½ envelope) rapid rising yeast

1 Tsp **Casina Rossa Olive Oil**

2 ½ cups all purpose flour

1 tsp **Piranske Soline Salt**

1 tsp Ground Italian Myrtle Leaf

1 cup warm water

### Directions

In a dry skillet over medium heat, toast pine nuts gently, shaking often, until lightly browned and glossy, about 4 minutes; set aside.

Prepare flatbreads as directed (recipe follows).

Preheat Oven to 450°F. Spread flatbreads with 1 Tbsp of fig jam; top with small handful of gorgonzola, torn shards of prosciutto, and a scattering of pine nuts. Repeat until all flatbreads are topped.

Bake for 8-10 minutes or until cheese is melted and flatbreads have browned. Drizzle liberally with Ritrovo Selections Organic Apple Balsamic Vinegar and serve.

#### Myrtle dough:

Pour 1 cup warm water (105°-115°) into the bowl of a stand mixer fitted with a paddle. Sprinkle yeast over. Let sit until yeast dissolves, about 10 minutes. Mix in oil. Add flour, myrtle leaf and salt; beat until dough forms, about 1 minute.

Transfer dough onto a floured work surface and knead until smooth, adding more flour by spoonfuls as needed for soft but still slightly sticky dough, about 5 minutes. Place dough in a large, lightly oiled bowl; turn to coat. Cover bowl with a kitchen towel and let dough rise in a warm place until doubled in volume, about 30 minutes.

Turn dough out onto a floured work surface. Divide into 8 equal pieces. Roll into balls; space 2" apart. Cover with a kitchen towel; let rest 15 minutes.

Prepare a grill or cast iron skillet to medium-high heat. Lightly brush 2 baking sheets with oil. Working with 1 dough ball at a time, roll out into 4" round. Place 4 dough rounds on each prepared sheet. Brush lightly with oil.

Brush grill rack with oil. Working in batches, place flatbreads spice side down on rack. Brush with oil, and grill until lightly charred in spots and cooked through, 1-1 ½ minutes per side. Transfer to a work surface or cool and store in an airtight container until ready to use.

***Buon Appetito!***