

Flatbread with Squash Blossoms, Fennel Flowers & Pearl Onions

Serves 8

For the flatbread dough:

2 cups, plus 2 Tbsp. lukewarm (*not hot*) water

1 pack (7 grams) Fleishman's dry active yeast

1/8 tsp. sugar

1 Tbsp. olive oil

¼ cup, plus 1 Tbsp. semolina flour

¼ cup wheat flour

4 cups, bread flour (unbleached)

1½ tsp. kosher salt

In the bowl of an electric mixer fitted with the dough hook attachment, add 1 cup, plus 1 tablespoon water, yeast, sugar and olive oil. Mix for a few seconds and let stand for 5 minutes. Place all the flour in the bowl (on top of water) and begin to mix adding in the remaining water, along with the salt. Begin to knead on the first speed for approximately 3 minutes or until a rough dough begins to form.

Transfer dough to a floured work surface and knead for 1 to 2 minutes, being careful not to add too much flour - the dough will appear very sticky and wet, this is good. Lightly oil the inside of a large bowl and place dough inside, loosely cover with plastic wrap. Proof dough in a draft free spot at room temperature for approximately 1 hour or until it doubles in size.

Transfer dough again to a lightly floured work surface and divide into 10 equal pieces. Form each piece into a ball, being careful not to de-gas the dough (try to maintain an airy dough ball each time). Leave the dough balls on the work surface and loosely cover with plastic wrap. Let rest for 20 minutes. *Extra dough balls can be frozen at this point.*

For the squash & onion mixture:

1 bunch red spring onions, trimmed to 2 inches of green stem and cut in ¼ lengthwise

2 lbs. baby summer squash with flowers attached, trimmed and cut in ¼ lengthwise (or use 8 squash blossoms, stem & piston cleaned)

1 Tbsp. olive oil

Kosher salt

Preheat oven to 375°F.

Toss onions and squash in olive oil and place on a sheet pan. Season with salt and roast for 6 minutes.

To assemble & serve:

4 flatbread dough balls

2 lbs. burrata cheese, drained

1 cup fennel flowers or fronds

Olive oil, for garnish

Preheat grill to high heat.

Roll out dough ball, by hand or with pasta roller, to 1/4-inch thick oval shape. Place on grill for 1 minute, flip and grill for an additional 30 seconds. Remove from grill and cool on a rack.

Preheat oven to 350°F.

Top the flatbread with onion & squash mix. Dot with burrata. Repeat this process with the remaining flatbread. Bake each flatbread for 5 minutes or until dough is browned. Rotate pan halfway through.

Cut flatbreads into wedges and garnish with remaining flowers and olive oil.