

# Rocks Modern Grille

Executive Chef, John Trejo

## **ROCKS FLAT BREAD DOUGH**

**2 T. DRY ACTIVE YEAST**  
**25 OZ. WARM WATER**  
**1 ½ QT. A.P. FLOUR**  
**3 T. SUGAR**  
**4t. GRANULATED SUGAR**  
**½ c OLIVE OIL**  
**2T. CHOPPED ROSEMARY**

### **METHOD:**

In a small bowl, combine Yeast , Sugar & Water. Allow to sit for 10 minutes until mixture blooms ( foams).

In a large mixing bowl, combine Flour, Rosemary, Salt and add the Yeast Mixture and mix till all ingredients are incorporated. At this point, you will have dough, and you will need to knead the dough for approximately 5 minutes. At this point, place the dough in medium size mixing bowl and allow to sit for 30 minutes. After 30 minutes, portion the dough into 5 oz. pieces and roll each one into a tight ball. Allow these balls of dough to sit for another 15 minutes before rolling out.

As far as the shape goes, there is no specific shape. If you like round or rectangle or square at this point, you can do what ever you like.

Roll out the dough to approximately an 1/8 in and dock the dough with a fork. ( punch holes into the rolled dough with a fork). This prevents the dough from rising, because what you want is a flat, crisp dough.

Once the dough is rolled out, place on an inverted cookie tray or pizza stone in a pre heated oven ( 400°) for approximately 2-3 minutes until dough is light brown in color. Remove the pizza dough from the oven and with a dry towel, press out any additional air that might have risen from the dough.

Allow the dough to cool before placing any of your favorite toppings.

I will also include a list of ingredients to top your Flatbread with that are very interchangeable. Once your Flatbread is complete with the toppings that you like, place in the 400° oven for approximately 4-5 minutes till crust is golden brown and cheese is melted. Cut and serve immediately.

**Yield: 12- 5 oz. portions**

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## **FLAT BREAD TOPPING IDEAS**

**Whole Milk Mozzarella ( Pizza Cheese)**

**Fresh Buffalo Mozzarella**

**Fontina**

**Blen Cheese Crumbles**

**Goat Cheese**

**Roasted Mushrooms**

**Sundried Tomatoes**

**Grilled Chicken Breast**

**Prosciutto**

**Shrimp**

**Canadian Bacon**

**Sweet Roasted Peppers**

**Grilled Vegetables**

**Basil Pesto**