

Grilled Pear and Prosciutto Flatbread

24 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

DOUGH

48 Pacific Northwest Canned Pears, slices, in juice, drained and juice reserved
3 tablespoons active dry yeast
1/2 cup olive oil
1 teaspoon kosher salt
1-1/3 cup corn meal
16 cups all-purpose flour
Olive oil, as needed

FLATBREAD

4 cups crumbled Gorgonzola cheese
3 cups diced prosciutto
1 cup shaved Parmesan cheese
1/2 cup coarsely chopped fresh rosemary
Freshly ground black pepper, to taste

12 cups lightly dressed arugula, for serving (optional)

Method

In a small pan, heat 4 cups of the reserved pear juice to 100 degrees F. Remove the pan from the heat and pour the warm pear juice into a stainless steel bowl. Sprinkle the yeast over the juice, lightly cover the bowl and let stand 5 minutes or until the mixture foams slightly. Stir the yeast mixture and let rest 1 minute.

Add the oil and salt to the yeast mixture, followed by the cornmeal and 8 cups of flour. Mix well and stir in the remaining flour, 1 cup at time, until the dough holds together and is stiff enough to hold its shape when turned out onto a lightly floured surface. (You may not need all 16 cups.)

Knead the dough 5 to 6 minutes, adding more flour as needed. Place the dough in an lightly oiled bowl, turning it over to coat the top of the dough. Cover the bowl and let the dough double in size.

When it has doubled in size, punch the dough down and divide it into 24 even pieces. Using a rolling pin on a lightly floured surface, roll the dough pieces into 24 thin, 10-inch ovals. (The dough ovals can be covered tightly and refrigerated until ready to use at this point.) When using chilled dough, bring the ovals to room temperature before continuing.

To assemble and bake the flatbreads, preheat a grill to medium high, or an oven 400 degrees F. Lightly brush each dough piece with olive oil and set aside. Use the preheated grill or a grill pan over medium high heat to grill the dough pieces, oiled-side down, until lightly browned with dark grill marks, about 2 minutes. Turn dough over and reduce heat to low.

Top each flatbread with 2 thinly sliced pear halves, 3 tablespoons Gorgonzola, 1 tablespoon Prosciutto and 1 tablespoon Parmesan. Lightly drizzle the tops with 1 teaspoon olive oil, a sprinkle of black pepper and some rosemary. Cover grill to melt cheeses for approximately 2 minutes, or place the flatbreads in the oven for about 2 minutes, or until the cheese is melty.

Remove the flatbreads from grill or oven and let stand 3 to 4 minutes before cutting into wedges and serving. Top each flatbread with about 1/2 cup dressed arugula if desired.

Servings

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Nutrition

Calories: 550
Fat: 19g

*Cholesterol: 28mg
Sodium: 781mg
Carbohydrate: 758g
Dietary Fiber: 4g
Protein: 19g*