



GRILLED PEACH AND BASIL FLATBREAD

Made with grilled peaches, creamy mascarpone cheese and fresh basil chiffonade on a crispy crust, this on-trend fruit flatbread makes it easy to do more with the dessert menu.

Yield: 2 flatbreads

INGREDIENTS

1 Each  6"x6" Whole Grain Rich Oven Fired Flatbread, 144 Ct, 2.2oz (#25340)

1 C mascarpone

2 Each Fresh peaches

1 tbsp. Basil, fresh chiffonade

Balsamic vinegar reduction

DIRECTIONS

- 1 Grill or deep fry flatbread, hold hot
- 2 Cut peaches in half and spray with non-stick spray
- 3 Place peaches on grill, cut side down

 Recipe photo

- 4 Grill peaches until showing grill marks, about 3-5 minutes
- 5 Cut grilled peaches into wedges and set aside
- 6 Spread mascarpone evenly across flatbread, leaving 1/2 inch around the edges
- 7 Place grilled peach slices on top of Mascarpone
- 8 Slice into portions, top with drizzle of balsamic reduction and fresh basil before serving.