



GRILLED FLATBREAD

Use our artisan dough to make fresh grilled flatbread which can be used in a multitude of applications!

Yield: 1 serving

INGREDIENTS

1 Each  Artisan Pizza Dough Ball, 24 18-Oz (#11269)

Olive oil



DIRECTIONS

- 1 Remove desired number of dough balls from the freezer and allow each to thaw overnight in retarder (cooler) on oiled pans covered with plastic to prevent drying.
- 2 Spread 1-2 Tbsp olive oil on parchment paper
- 3 Dump thawed dough onto oiled paper
- 4 Brush dough with olive oil and spread/stretch to desired shape and size
- 5 Oil grill and flip dough onto oiled surface
- 6 Cook/Bake for 1-2 minutes on each side until dark grill marks appear
- 7 Serving Suggestions:
- 8 Flatbread Pizza or Appetizer