

Blackberry and Salami Flatbread with Ricotta Cheese



Dough Ingredients

¼ tsp. plus 1/8 tsp. active dry yeast
1 heaping tsp. granulated sugar
1 cup water, approximately 110°F
1 ¼ cup high gluten or bread flour
1 ¾ cup AP flour
1 heaping tsp. salt
¾ tsp. ground black pepper
½ tsp. granulated garlic
1 tbsp. olive oil

Toppings

3 tsp. minced garlic, about 2 cloves
2-3 tbsp. olive oil
3 oz. whole milk ricotta cheese
½ cup shredded mozzarella cheese
2-3 ounces thinly sliced salami
1 cup Florida blackberries, fresh or frozen
kosher salt
ground black pepper
6-8 fresh basil leaves, shredded

Procedure

1. In the bowl of a stand mixer fitted with a dough hook, combine warm water, yeast, and sugar. Stir and let sit until foamy, about 10-15 minutes.
2. Add the flours, salt, pepper, and garlic.
3. Turn on machine and knead dough for a few minutes. While motor is running, drizzle in olive oil. Turn motor to medium high, and knead for 5-10 minutes, or until smooth.
4. When smooth, remove from mixer, and cover tightly with plastic wrap. Place in a warm spot and let rise until at least double in size.
5. Preheat oven to 400°F. If possible, preheat a pizza stone, or a flat sheetpan.
6. After dough has risen, remove from bowl and divide into 2-3 pieces. Round each ball into a round. Roll flat as possible, flouring your surface as necessary to prevent sticking.
7. Move the rolled pizza dough to a pizza peel. Or, make sure you have enough flour down to prevent dough from sticking once there is toppings on. Dock your dough by pricking it with a fork all over to prevent large bubbles from forming in the dough.
8. Brush each dough with olive oil, and smear on minced garlic.
9. Drop spoonful's of ricotta cheese on the dough. Sprinkle dough with salami and mozzarella cheese. Season with salt and pepper.
10. Cut berries in half if very large, and distribute among dough.
11. Carefully place on hot stone or pan in oven. Bake for 8-10 minutes or until the bottom of the dough is crispy and the cheese is bubbly.
12. Remove from oven and sprinkle with basil leaves. Let cool for a few minutes before slicing.

Makes 2-3 flatbreads, depending on size