

Flatbread with Rosemary & Olive Oil by Lynn's Recipes



Lynn demonstrates how to make Flatbread with Rosemary & Olive Oil. Great with an Italian meal. From Williams Sonoma Small Plates.

Ingredients:

- 3-1/2 cups flour
- 2-1/4 teaspoons instant yeast
- 1 Tablespoon sugar
- 1 Tablespoon salt
- 1-1/4-1-1/2 cups warm water (110° F)
- 2 Tablespoons olive oil
- 1 Tablespoon coarse cornmeal
- 2 Tablespoons olive oil
- 2 teaspoons fresh rosemary, finely chopped
- Coarse sea salt

In a food processor, combine the flour, yeast, sugar, and salt and pulse to blend. Add the water and olive oil and pulse until the dough comes together. Turn the dough out onto a lightly floured surface. Knead the dough for 1-2 minutes to form a smooth ball. Place the dough in an oiled large bowl, turn to coat, and cover with plastic wrap. Let rise in a warm place until doubled in bulk and very spongy, about 1-1/2 hours.

Turn the dough out onto a lightly floured surface, punch down, and knead into a smooth cylinder. Divide into 2 equal pieces and knead again to form 2 smooth balls, dusting with flour if needed. Cover with a kitchen towel and let rest for 10 minutes.

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Preheat the oven to 450°. Sprinkle the cornmeal evenly over a 11x7" rimmed baking sheet. Place the dough on the prepared pan. Press down on the center, and push and stretch the dough to the edges of the pan evenly. Cover with a damp towel and let rise for 15 minutes. Make several dimples in the dough. Drizzle the dough with the olive oil and sprinkle with the rosemary and sea salt. Bake until golden brown, 15-18 minutes. Cut into pieces and serve.

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