

Zucchini Flatbread

Schiacciata di Zucchine

INGREDIENTS

- 1 package puff pastry (2 sheets in pack), thawed
- 2 medium zucchini
- 6 Oz. smoked mozzarella, sliced thin
- 6 Oz. speck (or prosciutto), sliced thin
- 4 TBSPs grated cheese
- 2 TBSPs extra virgin olive oil
- Salt and pepper to taste

DIRECTIONS

- Begin by slicing the cleaned zucchini with a mandolin slicer.
- We need thin slices for this recipe.
- Place on paper towels to absorb excess water.
- Preheat oven to 400F.
- Remove thawed puff pastry from package.
- Place both sheets of pastry next to each other (putting longest sides together) on a clean surface.
- Dab your fingertips with water and wet the two edges of pastry closest to each other, and seal.
- Using gentle motion, roll out pastry with rolling pin to smooth out and to make it into the size of your baking sheet plus a couple inches for the sides. (See Tips)

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DIRECTIONS (CONT.)

- Place dough on cookie sheet and fold extra dough against the sides.
- Note: cutting a piece of parchment paper into the size you'll need will help with the above process. (See Tips)
- Carefully pierce puff pastry with fork (bottom only).
- Line the entire sheet of puff pastry with the speck first and smoked mozzarella over it.
- Top entire surface with sliced zucchini .
- Drizzle the olive oil over zucchini and season with salt and pepper to taste.
- Sprinkle grated cheese over top.
- Bake in preheated oven for about 25 minutes or until golden.
- Cool a bit before slicing into squares.
- Can be served warm or at room temperature.

Zucchini Flatbread continued...

NONNA'S TIPS

- I used a standard size baking sheet (13x18) but you can use whatever you have. Just keep in mind that, if you use either a smaller or bigger sized pan, you'll need to adjust ingredients accordingly!
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- This flatbread has sides in order to be able to contain the filling. If you measure your baking pan and cut a piece of parchment paper to its size PLUS an inch on EACH side, it will be the perfect guide for you. Also, joining and rolling the dough ON the parchment paper, will make it easy to transport and place into the baking pan. Use a little flour on the paper if needed to avoid sticking.
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- The filling for this recipe is flexible. Speck is Italian smoked prosciutto. If you can't find it, use regular prosciutto or even plain ham. If you don't care for smoked mozzarella just use the plain kind. Just make sure it's the dry type and not the one in liquid or it will ruin your flatbread making it soggy. If you want to make it vegetarian, omit the dried meats and use any semi-dry cheese of your liking.