

# Oven-Dried Tomato Flatbread

Disney's Contemporary Resort

California Grill



## Ingredients for Oven-Dried Tomatoes

- 3 large beefsteak tomatoes, cored
- Olive oil, for brushing
- Coarse salt to taste
- Ground black pepper to taste

## Ingredients for Roasted Garlic Puree

- 2 heads garlic, outer skins removed and cut in half lengthwise
- 1 tbsp extra virgin olive oil
- Coarse salt and freshly ground black pepper, to taste

## Ingredients for Flatbreads

- 2 (4- to 5-ounce) flatbread crusts
- Roasted Garlic Purée
- Coarse salt and freshly ground black pepper, to taste
- Oven-Dried Tomatoes
- 2 (5-ounce) balls fresh buffalo mozzarella, each cut into 6 slices
- ¼ cup grated Pecorino Romano cheese
- 2 tbsp aged balsamic vinegar
- 10 basil leaves, chopped

## Directions for Oven-Dried Tomatoes

- Preheat oven to 250 F. Line a baking sheet with parchment paper.
- Slice tomatoes into 1/4-inch-thick slices. Lay tomatoes on prepared baking sheet.
- Brush with oil and season with salt and pepper.
- Bake 90 minutes to 2 hours, until tomatoes are darker in color and semi-dehydrated.

## Directions for Roasted Garlic Puree

- Preheat oven to 350 F.
- Place garlic on a large piece of foil. Drizzle with oil. Wrap foil up and over, creating a pouch around garlic.
- Roast 1 hour. Unwrap and set aside until cool enough to handle.
- Squeeze garlic out of skins into a medium bowl.
- Use a fork to mash until smooth. Season to taste with salt and pepper.

## Directions for Flatbreads

- Preheat oven with a pizza stone to 450 F.
- Evenly divide roasted garlic puree between flatbread crusts. Season to taste with salt and pepper.
- Divide oven-dried tomatoes between flatbread crusts.
- Top each flatbread with 6 slices mozzarella and sprinkle with the Pecorino-Romano.
- Place each flatbread, one at a time, onto pizza stone; cook until crust is crisp and cheese is melted and bubbly, about 5 to 7 minutes.
- Cut flatbreads, then drizzle with balsamic vinegar and sprinkle with basil.

