

Sweet Italian Flatbread - Schiacciata

Makes 1 ea. 28-oz. loaf

Traditionally known as Schiacciata, this Tuscan sweet bread unites braised grapes and blue cheese, a marriage of sweet tang and a savory creaminess. When dimpling the stretched dough with your fingers, it's good to be a bit aggressive—this process allows you to de-gas part of the dough while preserving gas in the non-dimpled sections, and prevents the dough from puffing into a pita.

Ingredients

8 oz.	seedless red grapes
1 ea. 28-oz.	Wood Stone Dough ball
1 Tbsp.	extra virgin olive oil
1 tsp.	cinnamon
1 tsp.	sugar
4 oz.	whole milk ricotta
2 oz.	blue cheese, crumbled

Method

Oven Temperature: 570-600 degrees

- Arrange the grapes in a shallow roasting pan. Place the pan in the raw landing zone and roast, rotating once, until the grapes begin to hiss and wrinkle. Remove the pan from the oven.
- Hand stretch the dough ball to a size of about 8 X 16-in. Dimple (finger dock) the freshly stretched dough using your fingertips.
- Drizzle the olive oil in center of the stretched dough, and use your hand to spread the oil evenly, to within a ½-in. of the edge of the dough.
- Combine the cinnamon and sugar and sprinkle half of the mixture evenly over the dough.
- Spread the ricotta over the dough, followed by the braised grapes, remaining cinnamon sugar, and crumbled blue cheese.
- Bake the dough in the raw landing zone until golden brown on the side closest to the flame. Rotate into the finishing zone, watching the top and bottom closely.
- Remove the bread when the top and bottom of the bread are both evenly browned. Transfer to a screen to cool. After a few minutes, transfer to a bread board with a serrated knife.



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