



Ember's Special Flatbread

PREP TIME: 10 Minutes
COOK TIME: 10 Minutes
SERVING: 2-4 Servings

DIRECTIONS

Preheat oven to 450°F (230°C).

In a medium bowl, dissolve yeast and sugar in warm water.

Let stand until creamy, about 10 minutes.

Stir in flour, salt and oil. Beat until smooth. Let rest for 5 minutes.

Turn dough out onto a lightly floured surface and pat or roll into a round.

Transfer rolled crust to a lightly greased pizza pan or baker's peel dusted with flour or cornmeal.

Add the toppings and bake in preheated oven for 15 to 20 minutes, or until golden brown.

Top with the fresh arugula and serve.

INGREDIENTS

Dough:

- 1 (0.25 ounce) packet active dry yeast
- 1 teaspoon white sugar
- 1 cup warm water (110°F/45°C)
- 2 1/2 cups bread flour
- 2 tablespoons olive oil
- 1 teaspoon salt

Toppings:

- Roast red peppers – use canned or oven roast, peel and de-seed
- Sun-dried tomatoes
- Red onion – Sliced and softened in a frying pan
- Goat's cheese
- Arugula leaves



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