



PROSCIUTTO MELON FLATBREAD WITH BALSAMIC GLAZE

2 pieces Lavash or Pita bread
2 cloves garlic, pressed through garlic press
Salt and pepper
1½ cup grated, whole-milk mozzarella cheese
8 strips prosciutto, crisped up in a pan and torn up
1 cup fresh cantaloupe, peeled, sliced and cut into 1 inch piece
1 cup
¼ cup super thin-sliced red onion
1 tbsp balsamic glaze
Shaved parmesan

- From a “cold” oven, start the heating process by using the Hearth Burner on “HIGH” and the Log Burner at a “Medium” setting.
- Maintain this level of heat for approximately 10 to 15 minutes with the doors closed to heat up the oven faster.
- After this quick heat stage, turn all controls to “LOW” setting so you do not over heat the Hearth or the Top Radiant Stone.
- Combine about 2 tablespoons of the olive oil with the pressed garlic, and brush one side of each bread with the mixture.
- Place the bread in the pizza oven and bake for 4 minutes, just until it begins to become crisp.
- Remove from oven, flip the bread over onto the other side, and sprinkle that side with equal amounts of the grated mozzarella cheese.
- Place back into the oven to bake for about 3 minutes, or until the sides of the bread are golden-brown and crispy, and the cheese is melted.
- Finish the flatbread by sprinkling on the crispy prosciutto, add the arugula, melons and thinly sliced red onion, and drizzle on some of the balsamic glaze.
- Finish with a bit of shaved parmesan and cut the flatbreads into wedges or squares.