



## Flatbread with Tomato Sauce, Burrata Cheese and Fresh Herbs

1 pound (454 g) Fresh pizza dough

### Sauce ingredients:

2 Tablespoons (30 mL) olive oil  
1/2 cup (125 mL) finely chopped onion  
2 garlic cloves, minced  
1 Tablespoon (15 mL) dried basil  
1/2 teaspoon (2.5 mL) dried crushed chili peppers  
2 cups (500 mL) passata, strained tomato sauce  
1 cup (250 mL) grape tomatoes, halved

### Topping ingredients:

2 Tablespoons (30 mL) olive oil for brushing edge of flatbread, plus some additional olive oil for drizzling over top of finished pizza  
250 gram ball burrata cheese - sliced up just before using  
1/2 cup (125 mL) chopped fresh herbs, try Italian parsley, basil, chives

### Directions:

1. Make the sauce: heat olive oil in saucepan set over medium high heat. Add the onion, cook, stirring occasionally, for about 5 minutes, until onion is translucent. Stir in the garlic, lowering heat to medium, cook for another 2-3 minutes, then stir in basil and crushed chilies. Stir in the passata, bring the sauce to a boil, stir in the grape tomatoes. Remove from heat, let sauce cool.
2. Heat oven to 425 degrees Fahrenheit. If you have a pizza stone, place it in the oven to heat up.
3. On a lightly floured surface, divide pizza dough into quarters, then roll out each piece into rough rectangles.
4. Brush off any excess flour and place each piece of dough onto a sheet of parchment paper. Brush the edges of the dough with some additional olive oil.
5. Divide the sauce equally to top the four flatbreads. Either place the flatbreads on a baking sheet, or pop them on top of the hot pizza stone in your oven.
6. Bake in hot oven for 12-15 minutes. The crust will raise somewhat and turn a delicious golden brown colour. Remove from oven.
7. Immediately top with sliced up burrata cheese, sprinkle with chopped fresh herbs, drizzle with olive oil.
8. Serve immediately.

Makes 4 flatbreads

Recipe created by Christine for [www.bestnewbookclub.com](http://www.bestnewbookclub.com)