

Tomato Rosemary Flatbread



FOODSERVICE



SERVING SIZE: 10

Ingredients

- 2 fluid ounces Warm Water
- 1/2 teaspoon Sugar
- 2 teaspoons Dry Active Yeast
- 1 7/8 liquid cups **Furmano's Pizza Sauce**
- 2 cups All-Purpose Flour
- 1/2 cup Self Rising Corn Meal
- 1 teaspoon Sea Salt
- 2 tablespoons Rosemary, Chopped

In This Recipe



Bella Vista Pizza Sauce

Preparation

1. In a small cup, mix WARM WATER, SUGAR, and DRY ACTIVE YEAST. Let rest for 10 minutes or until water doubles in size
2. In a large bowl, combine FLOUR, CORN MEAL, and SEA SALT
3. Make a well in the center of the flour and stir in YEAST MIXTURE and PIZZA SAUCE. Mix until well incorporated then turn out onto a floured surface and knead for 8 minutes. Cover and let rest in a warm place for 45 minutes. Preheat oven to 500*
4. Punch down dough, knead lightly. Then roll out to 1/4" thick. Cut to desired shape or leave as one peice to cook. Press chopped ROSEMARY into the top of the rolled out dough
5. Cook until bread begins to color and puff, approx 15-20 minutes