

Pepper and Mushroom Flatbread

Yield: 4 serves | **Prep:** 2 hr 20 min | **Cook:** 15 min | **Source:** thestranger.online

An artisan whole wheat crust, topped with peppers, mozzarella, pesto and mushrooms make this flatbread a show stopper.

Ingredients

Dough:

- 355 ml flour (whole wheat)
- 15 ml yeast (dried)
- 118 ml water (cold)
- 30 ml olive oil
- Salt to taste
- Pepper to taste

Topping:

- 118 ml passata
- 1 tomato (diced)
- 237 ml mozzarella
- 237 ml mushroom (portobello)
- 5 ml olive oil
- 30 ml pesto
- 4 ml chilli flakes



Instructions

1. In a bowl combine the flour with the yeast and salt. Add the water and 2 tbsp olive oil and mix until you have a sticky dough.
2. Continue to mix and knead for 4 more minutes and until you have a soft, smooth and elastic dough. Cover and let it rise for 2 hours in a draft free environment.
3. Preheat the oven to 200C. Flour a baking tray and set aside. Using your hands or a rolling pin, shape the dough. Transfer to the prepared baking tray.
4. Top the flatbread with the passata and diced tomatoes. Then top with mozzarella, peppers and mushroom. Drizzle with 1 tsp olive oil.
5. Put the flatbread in the centre of the oven and bake for 12 to 15 minutes or until the crust has turned golden brown and the cheese is fully melted.
6. Remove from oven and top with pesto, fresh basil, and chilli flakes to taste. Cut into 8 slices.