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.

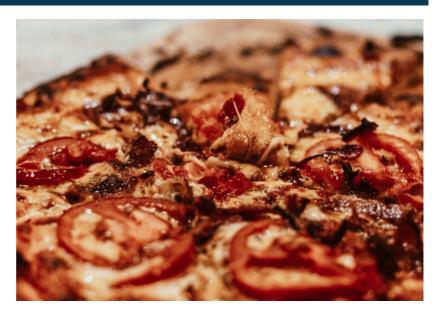
Ingredients

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 passat 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.