



## Mushroom and Thyme Flatbread

Gaggenau Appliances: EB/BO/BX/BOP Ovens  
 Heating Mode(s): Dough Proofing / Baking Stone  
 Temperature(s): 100°F / 500°F

Required Accessories: Heating Element + Baking Stone + Support Rack + Pizza Peel + stand mixer with bowl and dough hook + medium skillet

Preparation Time: 1 hour 40 minutes including 80 minutes proofing time

Cooking Time: Approx 6 minutes per flatbread

Makes: 2 flatbreads to serve 4

### For the flatbread dough:

- 1 cup (250 ml) warm water (110°F)
- 2 ¼ tsp (16 ml) active dry yeast
- 1 tsp (5 ml) Kosher salt
- 3 cups (750 ml) all purpose flour
- 1 tsp (5 ml) olive oil

### For the flatbread:

- 2 tbsp (30 ml) olive oil
- 1 lb (500 g) mixed mushrooms, stemmed and sliced
- 1 shallot, thinly sliced
- 2 cloves garlic, minced
- ½ tsp (2 ml) dried thyme or 1 tsp (5 ml) freshly chopped thyme leaves
- 1 tsp (5 ml) sea salt
- 1 tsp (5 ml) freshly ground black pepper
- 3 oz (84 g) fresh mozzarella sliced
- ¼ cup (60 ml) shaved Parmigiano Reggiano cheese

### For baking the flatbread:

- 1 tsp (5 ml) cornmeal

Place the large rack on the bottom rails of the oven. Using the left control knob, set the oven to the **Dough Proofing** mode. The temperature will automatically default to 100°F and the light will go off in the oven. Whisk the water, yeast, salt and ½ cup of flour in the bowl of a stand mixer and place in the oven for 10 minutes or until the mixture forms bubbles. Fit the stand mixer with the dough hook attachment, remove the bowl from the oven and on medium low speed add the remaining flour in ½ cup scoops until the mixture just comes together. Increase the speed to medium high and knead the dough for 2 to 3 minutes until a smooth dough ball forms. Add the olive oil and gently roll the ball in the oil to evenly coat. Place the bowl in the oven and proof for 40 minutes or until the dough has doubled in size.

When the dough has proofed, turn it onto a lightly floured surface, punch it down and divide into two portions. Roll each portion into a ball and cover loosely with a flour sack towel or plastic wrap.

Meanwhile, prepare the topping.

### Mushroom topping:

Heat a medium sized skillet over moderate heat, when hot add the olive oil, increase the heat and stir in the shallots. Cook for 1 minute before stirring in the mushrooms, garlic and thyme. Continue cooking for 7 - 8 minutes or until the mushrooms have evaporated their liquid. Season with salt and pepper and set aside to cool.

### To bake the flatbread:

Slide the Heating Element into the receptacle in the rear of the oven. Set Baking Stone onto the Support Rack and slide onto the bottom rails in the oven. Using the left control knob, set the oven to **Baking Stone** mode. Using the right control knob, set the temperature to 500°F. Allowing the stone to heat for at least 15 minutes before baking will ensure a superb crust. Sprinkle a little cornmeal on the Pizza Peel. Roll or stretch out one of the dough balls into a rectangle or oval and place it on the prepared Pizza Peel. Sprinkle the dough with a tablespoon of grated Parmesan cheese. Top with half of the mushroom mixture and half of the fresh mozzarella. Carefully slide the prepared flatbread onto the Baking Stone and bake for 6 - 7 minutes until the dough is golden and the cheese is melted. Remove the flatbread with the Pizza Peel and place on a cutting board. Sprinkle with the shaved Parmigiano before slicing. Repeat with the second dough ball.

**Tip:** To add a bright zesty finish, sprinkle the mushrooms with a mixture of chopped fresh parsley and minced garlic when it comes out of the oven. Let the Baking Stone cool completely before brushing off any baking debris with a wire BBQ brush. Never clean the baking stone with water.