

# Blackberry Pesto Flatbread

A light, refreshing flatbread bursting with flavor: Andros Professional Blackberry Spreads brightens the warm notes of fresh basil in this summery and fresh pesto. Enriched with pignolis, parmigiano, and bright pops of fresh blackberries, this flatbread has it all!

## INGREDIENTS

### Pesto

- 100g (3.5oz) **ANDROS Professional Blackberry Spreads**
- 30g (1oz) Garlic
- 20mL (.7oz) Roasted garlic oil
- 7mL (2.6oz) Olive oil
- 65g (2.2oz) Pignoli nuts
- 45g (1.5oz) Parmigiano, grated
- 55g (1.9oz) Parsley
- 75g (2.6oz) Basil
- 8g (.2oz) Chili flakes
- 8g (.2oz) Salt
- 5g (.17oz) Cracked pepper

### Dough

- 17g (.59oz) Fresh yeast
- 6g (.17oz) Honey
- 180mL (6fl oz) Warm water
- 5g (.17oz) Salt
- 14mL (.4oz) Olive oil
- 320g (11.2oz) All-purpose flour

### Toppings

- 54g (2oz) **ANDROS Professional Blackberry Spreads**
- 113g (4oz) Ricotta
- 54g (2oz) Shaved parmigiano



## FEATURED INGREDIENT



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- 54g (2oz) Baby arugula
- 81g (3oz) Prosciutto
- 54g (2oz) Sliced blackberries
- 27g (1oz) Olive oil
- Sea salt to finish

**Makes 1 Flatbread**

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## INSTRUCTIONS

### DOUGH

1. Stir together yeast, honey, and water. Allow mixture to feed.
2. Once bubbling, mix in the remaining ingredients and knead dough until smooth.
3. Rest dough in an oiled bowl, covered for approximately 35 minutes (should double in size).
4. Roll out dough to approximately 10”x 6” oval.
5. Brush with olive oil and rest again, covered for 25 minutes.
6. Dimple bread and bake @ 375°F for approximately 15 minutes.
7. Bread should be crispy and golden brown.
8. Cool on rack.

### Pesto

1. Pulse all ingredients in food processor to chopped consistency.

### Assembly

1. Spread ricotta and blackberry pesto on the cooled flatbread, overlapping the two mixtures.
2. Mix the arugula, blackberries, parmigiano, prosciutto, and olive oil in a bowl; toss like a salad.
3. Layer “salad” mixture over flatbread and top with sea salt and a drizzle of Andros Professional Blackberry Spreads.