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## Recipe: Oak Grilled Peach & Prosciutto Flatbread

by David Draper



Here's another recipe from Mike Halbert, the executive chef at Big Cedar Lodge in the southern Missouri who sent a [great wood-roasted bruschetta recipe](#) back in June. Halbert is back with another amazing recipe that takes advantage of in-season peaches. The dish also calls for prosciutto, and I can think of no better use for deputy editor Colin Kearns's [duck prosciutto](#), then pairing it with some fresh peach on an easy-to-make flatbread.

### Oak Grilled Peach & Prosciutto

#### Ingredients

- Fresh peaches
- Maytag blue cheese, crumbled
- Thinly sliced prosciutto
- Rosemary
- Extra virgin olive oil
- Watercress
- Flatbread dough (recipe below)
- All-Purpose flour for rolling

## Directions

Half the peaches and remove the stone. Brush the cut side of the peaches with a little amount of canola oil and grill over a very hot fire to char the cut side quickly.

Warm some olive oil in a skillet, add rosemary, then remove from the heat and let steep until cooled back down to room temperature.

Dust a work surface lightly with flour, take a 5-ounce piece of dough and roll out to an oblong shape roughly 10 inches long and 4 inches wide.

Separate 3 ounces of Maytag cheese into about 10 pieces and place evenly over the dough.

Take the half of the peaches and cut into thin wedges, place about 7 to 8 pieces on the dough with the cheese, then drape slices of prosciutto in and around the cheese and peaches.

Bake in a wood oven at 600 to 700 degrees (in a regular oven, you can use a pizza stone set in the oven pre-heated to the highest temperature or grill the dough first to create a crisper crust)

The flatbread should take 3 to 4 minutes to cook. Remove from the oven, cut into slices and add watercress that has been lightly dressed with salt and rosemary oil.

## Flatbread Dough

### Ingredients

4 cups bread flour

1 1/2 cups water

1 packet yeast

2 Tbsp. olive oil

Add water, salt, and oil to a mixing bowl. Add flour, then yeast.

Mix with an electric mixer for 2 minutes at lowest speed. Stop the mixer and scrape the bottom of the bowl to incorporate all the ingredients. Mix for another 2 minutes. The dough will be very wet and sticky.

Flour your work surface well, and knead dough to cover with flour.

Let rest for 15 min then shape or pan dough.