Tomato Flatbread

FOODSERVICE



SERVING SIZE: **15**

Ingredients

In This Recipe

- 3 3/4 fluid ounces Warm Water
- 1 teaspoon Dry Active Yeast
- 1/2 teaspoon Sugar
- 2 1/3 cups **Furmano's Petite Diced Tomatoes**
- 1 liquid teaspoon Water
- 2 5/6 teaspoons Minced Garlic
- 2 1/3 cups All-Purpose Flour
- 1 teaspoon Basil, Dry
- 1 teaspoon Kosher Salt
- 1/4 teaspoon Black Pepper

Preparation

1. Combine Warm Water, Dry Active Yeast, and Sugar Let rest for 15 Minutes.
2. Next add Furmano's Petite Diced Tomatoes, Olive Oil, and Minced Garlic to the water mixture.
3. In a separate bowl, combine Flour, Basil, Salt, and Black Pepper. Mix and create a well in the middle.
4. Pour the tomato mixture into the well and mix together with a wooden spoon to form a dough ball.
5. Place dough ball in a large bowl, cover with a damp cloth. Place in a warm place for one hour to rise.
6. While dough is rising, preheat oven to 450?
7. After dough has risen, punch down dough and knead, on a floured surface, until dough becomes elastic. Let rest for 5 minutes.
8. On a floured surface, roll out dough to desired shape.
9. Bake, in oven, for 10 minutes.

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