

## ROASTED GRAPE and BLUE CHEESE FLATBREADS

*-makes 8-*

### Ingredients:

- 1 pkg. yeast
- 1 tsp. sugar
- 2 ½ c. flour, plus extra
- ½ c. plain yogurt
- 2 T. extra virgin olive oil,  
plus more for cooking
- 2 tsp. kosher salt
  
- 3 c. muscadine (or other) grapes
- 2 large shallots, chopped
- 1 ½ T. extra virgin olive oil
- 1 ½ T. balsamic vinegar
- 2 sprigs fresh rosemary
  
- Mild blue cheese, to serve



### Directions:

- 1) Mix the yeast and sugar into ¾ c. warm water. Let sit for 10 minutes.
- 2) Stir flour, yogurt, olive oil, and salt into the yeast mixture until combined. Cover and let sit until doubled (1 hour).
- 3) While waiting for the dough to rise, roast the grapes: Preheat your oven to 425 degrees. Chop the grapes in half and remove the seeds. Toss the grapes and shallots in 1 ½ T. olive oil and balsamic vinegar. Put in a single layer on a rimmed baking pan. Add the rosemary. Roast for 30 minutes, stirring halfway through. Remove from the oven to cool, and then put in a bowl (including any liquid on the pan).
- 4) To shape the flatbreads: Sprinkle flour into the dough and shape into 8 equal balls. Press each ball on a well-floured tortilla press and put each raw flatbread on a floured kitchen towel.
- 5) Heat a skillet (or two, to cook two flatbreads at a time) over medium-high heat. Add a light layer of extra virgin olive oil. When the oil has heated, add one flatbread to the skillet(s) at a time. Cook until the bottom of the bread has taken on golden color, then flip to cook the other side. (Total cooking time will only be 3-4 minutes.) Add more olive oil to the skillet(s) as needed, to complete cooking all of the flatbreads. Keep flatbreads warm in kitchen towels.
- 6) To serve, spread each flatbread with roasted grapes and sprinkle with blue cheese crumbles.