

Mushroom and Truffle Flatbread

Ingredients:

1 each	Flatbread or Naan, 8"
1 tbsp.	Ambrosia® Extra Virgin Olive Oil
1 clove	Garlic Minced
Pinch	Kosher Salt
1/4 cup	Mozzarella Cheese Shredded
1/4 cup	Provolone Cheese Shredded
1/4 cup	Cremini Mushrooms Sliced
1/8 cup	Shiitake Mushrooms Stems Removed Sliced
1/8 cup	Ambrosia® Mushrooms Pieces
1/2 tbsp.	Ambrosia® Non-Pareille Capers
1/8 cup	Parmesan Cheese Grated
1 tsp.	Ambrosia® Truffle Oil
1/4 tsp.	Ambrosia® Lemon Juice

Instructions:

- Preheat convection oven to 500°F with a pizza stone inside.
- Brush flatbread with oil and garlic, sprinkle with salt, then finish with mozzarella and provolone cheese, mushrooms, capers, and finally the Parmesan cheese.
- Bake in hot oven for about ten minutes or until cheese is golden brown.
- Remove pizza and brush with truffle oil and lemon juice, including the crust.
- Cut and serve hot.



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