




## GRILLED PEACH AND BASIL FLATBREAD

Made with grilled peaches, creamy mascarpone cheese and fresh basil chiffonade on a crispy Flatilla crust, this on-trend fruit flatbread makes it easy to do more with the dessert menu.

**Yield:** 2 flatbreads

### INGREDIENTS

1 Each  10" ROUND FULLY BAKED OVEN FIRED FLATILLA (#00809)

1 C mascarpone

2 Each Fresh peaches

1 tbsp. Basil, fresh chiffonade

Balsamic vinegar reduction



### DIRECTIONS

- 1 Grill or deep fry 10" flatilla, hold hot
- 2 Cut peaches in half and spray with non-stick spray
- 3 Place peaches on grill, cut side down
- 4 Grill peaches until showing grill marks, about 3-5 minutes
- 5 Cut grilled peaches into wedges and set aside
- 6 Spread mascarpone evenly across flatbread, leaving 1/2 inch around the edges
- 7 Place grilled peach slices on top of Mascarpone
- 8 Slice into portions, top with drizzle of balsamic reduction and fresh basil before serving.