

FENNEL-TALEGGIO FLATBREAD

Crunchy, slightly sweet fennel and the fruity tang of tallegio cheese come together to create a tangy sweet flatbread perfectly seasoned with thyme and oregano.

Yield: 1 flatbread



INGREDIENTS

| 1 Each | Rich's 12" X 12" Extra Thin Oven Fired Flats (#06423) |
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| 3 oz | Fennel, thin sliced |
| 4 oz | Taleggio, sliced |
| 1 Pinch | Hazelnuts chopped |
| | grated Pecorino |
| | Salt |

DIRECTIONS

- Take flatbread and top with olive oil salt and chopped thyme and oregano.
- 2 Top with sauteed fennel 6 ounces sliced taleggio, desired chopped hazelnuts and grated pecorino before baking.
- 3 Bake until crisp