

## **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)
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