

3-Mushroom Flatbread Pizza

Pizza has evolved from the slice or pie into the flatbread realm. A rectangular flatbread is spread with **Kaukauna® Port Wine Cheese** then topped with spinach and garlic sautéed mushrooms; all baked into a crispy/soft pizza, sliced and served tableside as a sharable appetizer.

INGREDIENTS:

- 9 C Kaukauna® Port Wine, room temperature
- ¼ C oil, vegetable
- 2 C garlic, fresh, minced
- 4 pounds mushroom, button (with stems), fresh, sliced thin
- 2 pounds mushroom, shiitake (no stems—just caps), fresh, sliced into strips
- 2 pounds mushroom, Portobello (with gills), fresh, small dice
- 48 each flatbread, rectangle (10" x 7")
- 24 C spinach, fresh, baby

METHOD:

1. Place oil on a hot griddle. Add the garlic and 3 varieties of mushrooms and cook for approximately 5-8 minutes, stirring often to fully cook the mushrooms. Reserve.
 - a. Hold what is needed for service, chilled on the make line.
 - b. Refrigerate and reserve cold (CCP 35-38°F) any mushrooms, not being used for service.
2. **For 1 order:** Evenly spread 3 Tbsp Kaukauna® Port Wine over 1 flatbread, all the way to the edges. Top with ¼ C spinach and ¼ C cooked mushrooms. Bake in a 400° F oven for approximately 5 minutes. Remove from oven, evenly top with additional ¼ C of spinach and slice the pizza.
3. Repeat for remaining orders as needed.

PORTIONS: 48

SERVING SIZE: 1 pizza

