



CALIFORNIA COASTAL PICNIC

Peach and Prosciutto Flatbread

Sweet peaches, extra-creamy burrata, and salty prosciutto are a winning trifecta. You can roast the peaches in the oven up to a day in advance or, if your peaches are quite ripe and sweet, simply slice them thinly and place the slices directly onto the dough. This flatbread is also delicious topped with a few handfuls of arugula just before serving.

MAKES 1 FLATBREAD; 2-4 SERVINGS

One 8-oz ball pizza dough,
homemade (page 205)
or store-bought

1 tablespoon unsalted butter

1 firm but ripe peach or nectarine,
preferably freestone, halved
and pitted

Semolina or fine cornmeal,
for dusting

¼ lb burrata cheese

Olive oil, for brushing

2 oz thinly sliced prosciutto

Handful of fresh basil leaves, torn

Balsamic Glaze (page 210),
for finishing (optional)

If using homemade dough, cover the dough ball and let come to room temperature for 4-6 hours; for store-bought dough, let the dough come to room temperature for 2-3 hours.

Preheat the oven to 425°F. In a small cast-iron frying pan over medium-high heat, melt the butter. Add the peach halves, cut side down, and cook until they start to brown, about 4 minutes. Transfer the pan to the oven and roast the peaches until just tender, about 10 minutes (the cooking time will depend on the ripeness of the fruit). Transfer the peach halves to a cutting board and let cool slightly, then thinly slice.

Position a rack in the upper third of the oven, about 6 inches from the heat source, and place a pizza stone on the rack. Raise the oven temperature to 550°F (or as high as your oven will go). Once the oven comes to temperature, let the stone continue to heat for 15 minutes longer.

When the oven and the stone are preheated, turn off the oven and turn on the broiler while you assemble the flatbread. On a lightly floured work surface, pull the dough into a thin round crust about 12 inches in diameter. Dust a pizza peel with semolina and slide the dough onto the peel. (If you don't have a peel, use a rimless cookie sheet or an inverted sheet pan.) Arrange the peach slices on the dough, then top with the burrata, adding it in evenly spaced clumps.

Turn off the broiler and return the oven temperature to 550°F. Carefully slide the flatbread onto the hot pizza stone and bake until the cheese is melted and the crust is golden brown, 6-8 minutes. Using the peel, remove from the oven and transfer to a cutting board. Immediately brush the edges of the dough with oil, then top the flatbread with the prosciutto and garnish with the basil. Drizzle with the balsamic glaze (if using), cut into pieces, and serve.

