



# Prosciutto & Apricot Flatbread

Serves 4

Active Time: 30 minutes

Midsummer flavors shine in this easy flatbread. Use a few well-chosen groceries to make a showstopper with very little preparation time. Mix and match with seasonal fruit and herbs: pear and sage, figs and tarragon, peaches and rosemary. Prosciutto is wonderful with almost any combination!

**1½ pounds pizza dough, at room temperature**

**8 oz fresh goat cheese**

**3 fresh apricots, cut into thin wedges**

**3 oz sliced La Quercia Prosciutto or Speck Americano**

**Fresh Basil**

**Olive Oil**

**Salt & Pepper**

Heat oven to 450°F.

Divide pizza dough in half. Grease a rimmed baking sheet with olive oil and, using your fingertips, stretch and pull the flatbread into two round shapes, each about half an inch thick.

Spread and dot goat cheese over each flatbread. Scatter apricot wedges over top of each. Season each with black pepper, drizzle lightly with olive oil and bake until dough is fully cooked and beginning to brown and crisp at the edges, 15-20 minutes.

When done, drape prosciutto slices evenly over top and garnish with fresh basil leaves, cut into wedges or strips, and serve.

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