

Pear & Onion Flatbread

Makes 3

Dough

- 1 tsp quick-rise instant yeast
- 1 cup lukewarm water
- 1½ cups all-purpose flour
- ½ cup whole wheat flour
- 1 tsp granulated sugar
- 1 tsp table salt

Topping

- 4 Tbsp vegetable or olive oil, divided, plus more to brush the dough
- 2 red onions, thinly sliced
- Kosher salt
- 1 Tbsp honey
- 2 Tbsp red wine vinegar, divided
- 2 firm but ripe pears, cored and sliced about ½ inch thick (no need to remove the skin)
- ½ cup goat cheese, about 5 oz, room temperature*
- ¾ tsp crushed red pepper flakes
- 1 cup grated Gruyère cheese, about 3 oz
- 3 cups arugula, about 3 oz

*If the goat cheese is too firm to spread easily, place it in the microwave for a few seconds until soft.

Garnish

- ½ cup chopped toasted nuts—pecans, walnuts or pistachios (if using pistachios, no need to toast or chop)

Special Equipment

- Pizza stone (if you don't have one, use a heavy baking tray)

Dough

Combine the yeast and water in a small bowl and stir to combine. In a medium bowl, mix together the dry ingredients.

Pour the liquid over the dry ingredients and mix with a fork or spatula. If the mixture appears too dry, add just enough water (by the teaspoon) to make the dough come together.

Turn the dough onto a lightly floured surface and knead until smooth, about 1-2 minutes. Transfer to a lightly oiled bowl, cover, and rest in a warm, draft-free area for about an hour.

Toppings

Heat 2 Tbsp oil in the large, non-stick skillet, add the onions, and toss with a wooden spoon or tongs to coat in oil. (This will seem like a lot of onions, but they will shrink as they cook.) Add ½ tsp kosher salt and cook over medium heat until the onions are soft and starting to brown around the edges, about 10 minutes. Stir occasionally to prevent burning. Add the honey and 1 Tbsp red wine vinegar and toss to combine. Transfer to a bowl and set aside.

Heat 1 Tbsp oil in the same pan and add the sliced pears in a single layer. Cook over medium to medium-high heat until the pears are just brown around the edges, about 8 minutes, turning occasionally to brown evenly and soften.

Preheat a pizza stone or heavy-bottomed baking tray in a 450°F oven. The pizza stone must be placed in a cold oven, otherwise it can crack.

Putting It All Together

Divide the dough into 3 equal portions (it will have risen and will deflate as you shape it). Roll each onto a sheet of parchment dusted with flour and shape into ovals, about 13 inches long by 5½ inches wide and ¼-inch (6 cm) thick.

Distribute the ingredients evenly among the three flatbreads, leaving a one-inch border. Layer as follows:

Goat cheese (reserving a small portion for the top layer as well)
Crushed red pepper flakes
Gruyère cheese
Cooked red onions
Cooked sliced pears

Brush the border of each flatbread with a bit of oil.

Using a pizza peel or flat-edged baking tray, transfer one or two flatbreads and the parchment beneath them onto the preheated pizza stone or tray. Bake for about 10 minutes or until the flatbreads are cooked through and crisp around the edges.

In a small cup, mix together 1 Tbsp oil, 1 Tbsp red wine vinegar, and a pinch of salt.

When ready to serve, toss the arugula with the oil/vinegar mixture. Top each flatbread with the dressed arugula, toasted nuts, reserved goat cheese, and a light pinch of kosher salt (or *fleur de sel* if you have it on hand).

Serve immediately.