



## Truffled Potato and Goat Cheese Flatbread

For the dough:

- 1 ½ tsp. active dry yeast
- 1 ¼ cups warm water
- 16 ¼ oz. bread flour (about 3 ¾ cups)
- 1 ½ tsp. kosher salt
- 2 Tbsp. Garlic Olive Oil

For the potato topping:

- 8 oz. small yellow potatoes, sliced paper thin (about 5-6 potatoes)
- 2 Tbsp. Extra-Virgin Olive Oil
- 4 oz. soft goat cheese
- Fresh thyme
- Freshly grated Parmesan
- Red pepper flakes
- Coarse sea salt and freshly ground black pepper
- White Truffle Oil

To make dough, sprinkle the yeast over the warm water and set aside for 5-10 minutes, until dissolved.

Mix the flour and salt in the bowl of a stand mixer fitted with a hook attachment. Add the Extra Virgin Olive Oil and the yeast mixture. Mix on medium-low speed until the dough is smooth and elastic, 3-5 minutes. If dough seems very sticky at this point, add a tablespoon or two of flour.

Transfer the dough to a large greased bowl. Cover with plastic wrap and set in a warm dry place to rise until doubled in size, about 45 minutes. Punch down dough and form into a ball. Wrap tightly in plastic wrap and refrigerate until ready to use.

To make the flatbread, place a pizza stone on the bottom rack of the oven and preheat to 450 degrees F. if you don't have a pizza stone, the flatbread can be baked on a sheet pan.

Divide dough in half, setting one round aside for another use (extra dough can be refrigerated up to 3 days or frozen up to 3 months). Place the dough on a sheet of parchment paper and roll into a very thin, large rectangle. Brush the surface with a tablespoon of Extra Virgin Olive Oil and prick the dough all over with a fork to prevent it from rising.

Toss the sliced potatoes with the remaining tablespoon of Extra Virgin Olive Oil. Arrange the potatoes over the dough and season generously with salt and pepper. Transfer the parchment paper with the flatbread to the pizza stone and bake until dough is crisp and potatoes are golden, about 15 minutes.

Remove flatbread from the oven. Garnish with thyme leaves. Crumble goat cheese over the flatbread followed by a handful of grated Parmesan. Follow with the red pepper flakes and additional salt and pepper. Drizzle with White Truffle Oil. Slice into triangles or squares and serve immediately.

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