



It's Off to Milan for This Recipe

Crispy Parmigiano Flatbread

Cracker like texture is delicious for snacking

- 1-3/4 to 2 cups all-purpose flour
- 2-1/4 teaspoon quick rise dry yeast
- 1/2 teaspoon sea salt
- 3/4 cup 120 to 130-degree F water
- 1 Tablespoon olive oil
- 1 to 2 Tablespoons all-purpose flour for dusting
- 1/2 to 1 cup freshly grated Parmigiano-Reggiano cheese
- 1/4 to 1/2 teaspoon dried rosemary or as desired
- Coarse salt as desired

In a mixing bowl, combine 1-3/4 cups flour, dry yeast, and salt. Slowly add warmed water and 1 Tablespoon oil to form a soft dough. Knead the dough

on a lightly floured surface or by machine until dough is uniform and smooth and forms a ball, about 2 to 3 minutes. Add additional flour as needed. The dough will be a little sticky.

Divide dough into 2 equal pieces; shape into balls. Dust with flour; place on floured cookie sheet; lightly brush dough with oil; cover with plastic wrap and let dough rise in warm place until doubled, about 1 hour.

Preheat oven to 425 degrees F. Have ready 2 nonstick cookie sheets with silicone mats or grease regular cookie sheets with olive oil.

Working with one dough ball at a time, dust one dough ball with flour; flatten with your hand. Cut dough in half or quarters and roll each half or quarter of the dough through a pasta machine with the rollers set midway apart. It's important to dust dough with flour if it becomes sticky. Reduce space between rollers one setting at a time until you have reached the last setting and the dough is a smooth thin sheet.

Transfer to prepared baking sheet; cut in half or thirds on an angle into large pieces. The pieces will be irregular in shape. Roll and cut the remaining dough in the same manner as the first.

Brush dough on cookie sheets lightly with olive oil; sprinkle grated cheese, rosemary, and salt; bake until golden brown, about 10 to 12 minutes. Baking time will vary depending on the thickness of dough. Let cool on a rack before serving. The flatbread is best served when baked. If storing breads, place in airtight container. Thin pieces will be cracker-like while thick pieces will be like a flatbread.

Cook's Note: You can use other spices, herbs, salts, or pepper. Use a manual or machine pasta attachment to roll the dough very thin. If you roll these thicker, they will be a softer bread texture. Quite by accident, we discovered that the dough will also make great Italian rolls. Shape rolls before the first raising; raise until doubled; brush with olive oil, grated cheese, rosemary, and salt. I love recipes that can do more than one thing.

Recipe Inspired by Cathy Mantuano and Tony Mantuano in "Wine Bar Food" book. Their note says that this bread is very popular at their restaurant.

About the Recipe: Since it is rolled very thinly, the texture will be like a crisp cracker and is perfect to serve along with other starters. The rosemary, cheese, and salt make an appealing topping. We like to serve these standing up in a container with our appetizers.