



*Flatbreads have long graced the tables of hungry people all over the world.*

Anni Daulter's *Flatbread: Toppings, Dips & Drizzles* takes a fresh approach to serving these staples with a collection of 60 plus delectable, nourishing, and beautiful dishes. You'll find

- various types of flatbreads, from savory to sweet
- dips and drizzles of all kinds
- creative toppings and add-ons for appetizers, main courses, and desserts
- vegetarian, vegan, gluten-free, and meat-lover recipes

If bread truly is the staff of life, these recipes will make life worth living.

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FLATBREAD *Toppings, Dips & Drizzles* DAULTER



# Flatbread

*Toppings, Dips & Drizzles*

ANNI DAULTER





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## Calendula-Infused Truffle Oil

MAKES 1/2 CUP

1/2 cup truffle oil  
2 tablespoons dried  
calendula  
Pinch of flakey sea salt

Pour everything into a jar and let rest at least 24 hours.  
Lasts about 2 weeks.





# Pink and Pretty

MAKES 1 (10- TO 12-INCH) FLATBREAD

1/4 cup balsamic vinegar  
3 tablespoons runny honey  
2 tablespoons chopped fresh rosemary  
3 medium beets  
2 tablespoons olive oil  
Flatbread dough of choice or 1 store-bought lavosh  
1/4 cup pine nuts  
1/4 cup soft goat's cheese  
3 tablespoons pomegranate seeds  
Salt and pepper, to taste

## Drizzle It

1 recipe Fiery Balsamic Glaze (page 46)

Preheat oven to temperature needed for flatbread dough of choice (400 degrees F for the lavosh).

Combine the vinegar, honey, and rosemary in a large bowl. Peel the beets, slice into very thin slices with a mandolin, and toss in the vinegar mixture. Let marinate for about 20 minutes. You don't need to pre-roast the beets. The thin slices cook perfectly on the flatbread.

Roll out dough according to recipe instructions and spread with the olive oil. Top with beets, pine nuts, and chunks of goat's cheese.

Bake on a pizza stone for time recommended in flatbread recipe of choice, until dough is lightly browned and puffed. If using lavosh, bake about 10 minutes.

Top with sprinkling of pomegranate seeds and salt and pepper then give it a drizzle of balsamic glaze and serve.





# What Cowgirls Dream Of

MAKES 1 (10- TO 12-INCH) FLATBREAD

Sourdough Flatbread  
(page 16) dough  
1/4 cup Sweet-Hot Chipotle  
Dip (page 27)  
1/2 cup yellow corn kernels,  
divided  
1 cup shredded roasted or  
grilled chicken breast  
1/2 cup grated mozzarella  
cheese  
1 tablespoon butter  
1/4 cup sliced red onion  
8 fresh sage leaves  
1/4 cup microgreens

## Dip It

1/2 cup Sweet-Hot Chipotle  
Dip (page 27) for extra  
dipping

Preheat oven to 500 degrees F.

Roll out dough according to recipe instructions. Spread Sweet-Hot Chipotle Dip on the dough, and top with 1/4 cup corn and the chicken. Layer the cheese on top.

Pan fry the remaining corn in the butter for about 3 minutes then place on top of the cheese. Arrange the onion slices and sage on top.

Bake on a pizza stone for 8–10 minutes, until dough is lightly browned and puffed. Top with microgreens and serve with Sweet-Hot Chipotle Dip.







# Greek to Me

MAKES 1 (10- TO 12-INCH) FLATBREAD

8 slices Halloumi cheese

The Classic (page 12)  
dough

1/2 cup roasted tomato sauce

1/4 cup Kalamata olives

1/2 cup crumbled feta cheese

1/4 cup sun-dried tomatoes  
in oil

1/4 cup fresh oregano

2 tablespoons capers

1 handful microgreens

Salt and pepper, to taste

Preheat oven to 500 degrees F.

Cook the halloumi slices in a grill pan, until crisp and golden.

Roll out dough according to recipe instructions and brush with tomato sauce. Place the olives, feta, sun-dried tomatoes, and capers on top of the sauce.

Bake on a pizza stone for 8–10 minutes, until dough is lightly browned and puffed. Once out of the oven top with Halloumi and sprinkle with microgreens. Season with salt and pepper and serve with aioli.

**Variation** This recipe is also tasty on the herbed version of The Classic (page 13).

## Dip It

1 recipe Garlic Aioli  
(page 39)





# Sweet Apple Pie

**MAKES 1 (10- TO 12-INCH) FLATBREAD**

Sweet Dough (page 18)  
dough or 1 sheet store-  
bought puff pastry  
1/2 cup Valerie's Wise-Woman  
Apple Butter (page 42)  
2 apples, very thinly sliced  
1/2 teaspoon cinnamon  
1/4 cup chopped walnuts  
Zest of 1 orange

## **Dip & Drizzle It**

1 recipe Smoked and Salted  
Caramel Drizzle  
(page 47)  
1 recipe Whipped Honey and  
Thyme Dip (page 41)

Preheat oven to 500 degrees F (400 degrees F for  
puff pastry).

Roll out dough according to recipe instructions. Spread  
apple butter over dough, and layer the thin apple slices  
on top. Sprinkle evenly with cinnamon. Add walnuts and  
orange zest.

Bake on a pizza stone for 8–12 minutes (10–15 minutes for  
puff pastry), until dough is lightly browned and puffed.

Serve warm, drizzled with Smoked and Salted Caramel  
Drizzle and dipped into Whipped Honey and Thyme Dip.





# Black & Brie

MAKES 1 (10- TO -12-INCH) FLATBREAD

Sweet Dough (page 18)  
dough or 1 sheet store-  
bought puff pastry

1/2 pound Brie, torn into  
chunks

2 punnets blackberries

1 tablespoon Kirsch

1/2 cup Cambozola cheese  
crumbles

1 bunch basil, chiffonade the  
larger leaves

1 tablespoon lavender  
flowers

4 tablespoons runny honey

Preheat oven to 500 degrees F (400 degrees F for  
puff pastry).

Roll out dough according to recipe instructions. Place the  
Brie chunks onto the dough.

Toss the blackberries with the Kirsch in a bowl, and  
then scatter over the Brie on the dough. Sprinkle with  
Cambozola.

Bake on a pizza stone for 8–12 minutes (10–15 minutes for  
puff pastry), until dough is lightly browned and puffed.

Delicately scatter the basil and lavender over the flatbread.  
Finish with a drizzle of honey, and serve with Warm  
Chocolate Dip Drizzle and Fiery Balsamic Glaze for dipping.

## Dip & Drizzle It

1 recipe Warm Chocolate Dip  
Drizzle (page 46)

1 recipe Fiery Balsamic Glaze  
(page 46)