



## The Mediterranean Sharing Flatbread

This concept capitalizes on the massive shift towards communal dining. By replacing a labour intensive charcuterie board with a large format flatbread, kitchens can drastically reduce ticket times and food costs. The Chef Professional Pizza Sauce provides a reliable base, while finishing the bake with the Chef Professional Olive Oil Blend delivers the authentic Mediterranean flavour profile diners expect from premium sharing plates.

### INGREDIENTS

Chef Professional Easy Cook Non-Stick Spray

150g Chef Professional Pizza Sauce

1 large rustic flatbread base approximately 40cm

80g Liberty Select Artichoke Hearts drained and halved

60g Piquante Red Peppers

50g Liberty Select Black Sliced Olives

70g crumbled feta cheese

Chef Professional Olive Oil for drizzling

Fresh basil leaves for garnish

### METHOD

- 1 Preheat the oven to 220 degrees Celsius.
- 2 Prepare a large baking tray with an even coating of Chef Professional Easy Cook Non-Stick Spray.
- 3 Place the flatbread on the tray and spread the Chef Professional Pizza Sauce evenly across the base, leaving a small border.
- 4 Distribute the Liberty Select Artichoke Hearts, Red Roasted Peppers, and Black Sliced Olives evenly over the sauce.
- 5 Scatter the crumbled feta cheese across the top.
- 6 Bake for 8 to 10 minutes until the flatbread edges are crisp and the cheese has softened.
- 7 Remove from the oven, garnish with fresh basil, and finish with a generous drizzle of Chef Professional Olive Oil to bring the flavours together.
- 8 Slice into irregular shards for sharing.