



## Caramelized Fennel & Leek Flatbread

### What to collect

Ingredients	Equipment
7g dry yeast	chopping board
½ cup warm water	knife
1 ½ cups plain flour, plus ¼ cup for kneading dough	metric measuring cups/spoons
1 large egg	bowl x 3, small, medium & large
2 tablespoons extra virgin olive oil	fork
	frying pan
Topping:	rolling pin
2 tablespoons unsalted butter	baking tray
1 fennel bulb, sliced	grater
1 leek, finely sliced	zester
2 cloves garlic, washed into a paste with a pinch of salt	juicer
¼ cup fontina cheese, grated	
1 teaspoon lemon juice	
zest of half a lemon	
fresh oregano, finely chopped	

### What to do

1. In a small bowl stir together the yeast and warm water, let stand for about 5 minutes.
2. Beat together egg, 1 tablespoon of oil & salt. Set aside.
3. In a medium bowl, place the 1 ½ cups flour and create a well in the center.
4. Add yeast mixture and egg mixture. Using a fork, combine mixture and place on a floured workbench.
5. Knead until the dough is smooth & elastic, adding flour as necessary.
6. Place dough in a bowl with 1 tablespoon oil and swirl around. Place dough in bowl, cover with plastic wrap and let stand at room temperature for 1 hour.
7. Using a mortar & pestle, smash 2 cloves of garlic with 1 teaspoon salt, making a paste. Set aside.

- 8. In a large frying pan, over medium heat, melt butter and then add fennel and leek. Saute till tender & golden, season with salt & pepper. (15-20 minutes)**
- 9. Preheat oven to 180C.**
- 10. On a floured surface, knead dough and roll out to form a rectangle.**
- 11. Brush dough with oil, and evenly distribute the garlic paste, cheese, caramelised fennel/leek mixture, lemon zest & juice.**
- 12. Sprinkle some fresh oregano on top.**
- 13. Bake flatbread for 20 minutes or until crust is golden brown.**
- 14. Serve warm.**