

Potato & Leek Flatbread with Roasted Garlic

SERVES 4



INGREDIENTS

- 1 package refrigerated pizza dough or 1 recipe homemade pizza dough
- semolina flour or cornmeal for the pan
- 2 heads of roasted garlic★
- 2 small leeks (white and green parts), halved and thinly sliced lengthwise
- 2 medium potatoes, thinly sliced
- 1 teaspoon fresh thyme
- 2 tablespoons olive oil
- 2 ounces grated Gruyère cheese (about 1 cup)
- Kosher salt and freshly grated black pepper

FIRST

Adjust one oven rack to lower position; heat oven to 425 degrees. Roll the dough on a lightly floured surface to ¼-inch thickness. Sprinkle baking sheet with semolina or cornmeal and place dough on top.

NEXT

Spread the roasted garlic on the dough in an even layer. In a large bowl, combine the leeks, potatoes, thyme, 1 ½ teaspoons kosher salt, ½ teaspoon fresh black pepper and olive oil. Scatter the potato mixture over the dough and sprinkle with the Gruyère.

LAST

Bake until the crust is golden, about 15 to 20 minutes.

★ J.NOELLE NOTES

Quick Roasted Garlic

Heat oven to 375 degrees. Break the heads into individual cloves, but do not peel them. Spread them on a baking sheet, sprinkle with salt, and drizzle with oil. Bake, shaking pan occasionally, until tender, about 30 minutes.

When cool enough to handle, squeeze roasted garlic from skins and mash to a paste.

(adapted from "How to Cook Everything" by Mark Bittman)