



RECIPE BY
EXECUTIVE CHEF TODD KELLY

Roasted Summer Squash Flat Bread with Oregano Vinaigrette and Goat Cheese

2 Pounds	Assorted Summer Squash
1 Bunch	Oregano
2 tsp	Red Wine Vinegar
3 Tbls	Extra Virgin Olive Oil
1/4	Goat Cheese "Cherve"

Dough	
1/4 Oz	Dry Yeast
1 Tbls	Sugar
1 1/2 C	Warm Water
3 1/4 C	Bread Flour
1/2 Tbls	Salt
1/4 C	Olive Oil

1. For the dough add the water and yeast and sugar and let work for 5 minutes.
2. Add salt and olive oil.
3. Fold in flour and knead for 10 minutes.
4. Let dough double in size and push down, repeat.

For the squash

1. Cut into long strips only using the outside of the squash.
2. Drizzle the squash with olive oil, vinegar and oregano and roast for 25 minutes at 350.
3. Reserve hot.
4. Roll a 2 ounce piece of dough out as thin and the dough will allow.
5. In a large skillet cover the bottom of the pan with olive oil and heat to medium high.
6. Place dough in hot olive oil and cook to blistered and golden brown flip and top with squash and goat cheese and a sprinkle of sea salt.
7. Remove from pan and cut into wedges.

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