



By Chef Dana Rohr

Prosciutto, Stone Fruit and Gorgonzola Flatbread

Makes 2 flatbreads

2 Flatbread or Lavosh

Sliced Prosciutto

Mango or Peaches, sliced

Gorgonzola crumbles

Cherry Tomatoes, cut into quarters and de-seeded

Place Prosciutto on flatbread first then top with fruit and tomatoes. Sprinkle with the Gorgonzola and bake in 375-400 degree oven until cheese starts to turn brown.

Sprinkle the top with fresh chopped cilantro, Italian Parsley or Arugula. Dust with fresh cracked pepper.