



Guanciale and Potato Flatbread

Yield: 2 Flatbread Toppings

Prep time: 10 minutes

Total time: 5-8 Minutes

Ingredients

1 Large Yukon Gold Potato

6 very thin slices of Guanciale or Pancetta (so thin you should be able to see through it)

1 6oz ball of fresh mozzarella

1 tbsp of fresh Rosemary

Extra Virgin Olive Oil

Sea Salt and Black Pepper

Directions

Preheat oven to 400F.

Thinly slice the Yukon Gold potato and soak in cold water until ready for use

Tear half the mozzarella in small pieces and arrange evenly on top of each flatbread base.

Arrange thin slices of the potato in one well distributed layer.

Next layer, sparingly add the pieces of Guanciale or Pancetta. Remember to not over top the pork due to the saltiness of it.

Sprinkle the top with the fresh Rosemary to taste.

Lightly salt and finish with pepper and extra virgin oil oil.

Bake for 5-8 minutes or when the potatoes are brown and the Guanciale looks a little crispy.