



# SAVORY POTATO FLATBREAD

*Recipe by Lori Lyn Narlock*

*Try with our Napa Valley Chardonnay*

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SERVES 4-6

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Everyone should have a go-to appetizer. This one will not only serve that purpose, it can double as an entrée paired with a salad. In a hurry? Use a prepared piecrust.

Don't have potatoes on hand? Use mushrooms. Don't have fresh thyme? Use dried basil or rosemary.

Rich and savory, this flatbread is a natural match for Chardonnay. The earthiness of the truffle oil and the fresh thyme complement the silky texture of our Chardonnay without overwhelming its luscious fruit flavors.

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INGREDIENTS

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- 3/4 cup all-purpose flour
- 1/4 cup semolina flour
- 2 teaspoons sugar
- 1/2 teaspoon kosher salt
- 6 tablespoons chilled unsalted butter, cut into small pieces
- 2 to 4 tablespoons ice water
- 2 medium red potatoes, sliced paper thin using a sharp knife or mandolin
- 2 large shallots, sliced thin
- 2 teaspoons fresh thyme leaves, chopped
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground pepper
- 2 tablespoons olive oil
- 1/2 teaspoon truffle oil (optional)
- 3 to 4 ounces fontina, grated
- 1 tablespoon grated parmesan
- Sea salt

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DIRECTIONS

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Put the flour, semolina, sugar, and salt in the bowl of a food processor. Pulse to combine. Add the butter and pulse to form a mixture that looks like small peas. Add the ice water, 1 tablespoon at a time, until the dough sticks together (to test, remove the top and gather the dough in your fingers. If it sticks together without crumbling, it's ready). Transfer to a lightly floured board and shape the dough into a disk. Wrap tightly in plastic and refrigerate for at least 30 minutes and up to 24 hours.

Preheat the oven to 375°F. Line a baking sheet with parchment paper (use parchment even if you have nonstick pan so you can cut the flatbread directly on the pan).

Put the potatoes, shallot, thyme, salt and pepper in a large bowl. Pour the olive oil over the top and stir to coat the potatoes well. Stir in the fontina.

Remove the dough from the refrigerator and roll out on a lightly floured surface, or between two pieces of



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DIRECTIONS - CONTINUED

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parchment paper, into a circle or square about 1/8-inch thick—it should be as thin as possible to get crisp, but thick enough to withstand the weight of the potatoes.

Transfer the pastry to the parchment paper-lined baking sheet. Spread the potato mixture over the top, spreading to the edges to achieve a single layer of the potatoes. Bake for 25 minutes.

Remove from the oven and sprinkle the parmesan over the top. Bake 10 minutes until the crust is crisp and golden brown. Let cool slightly. Sprinkle with sea salt and cut into bite-size square or wedges.