

## Whakaipo Lodge Flatbread with Zucchini, Goat's Feta, Mint & Chilli



One of our guests' favourite canapés at the Lodge is this tasty Flatbread. The topping can be adapted to make use of the season's best produce. Try a combination of broccoli, blue cheese & almonds in winter and cherry tomatoes with homemade tomato sauce & fresh basil in summer. This combination of zucchini (courgette), feta, mint, chilli & a hint of lemon is perfect anytime ...

### **For the Flatbread:**

250g Hi-Grade (or Tipo 00 Italian) Flour    1 tsp salt  
1 Tbsp extra virgin olive oil                    150mls tepid water  
1/2 tsp dried yeast

In a bowl combine flour & salt, make a well in the centre and add the olive oil, water & yeast. Stir the water, yeast and olive oil with a fork to combine. Gradually mix the flour into the liquid to form a dough. Transfer the dough to a lightly floured workbench and knead until the dough is smooth and silky. Return the dough to the bowl, cover and leave in a warm place until it has doubled in bulk (about 1/2 an hour). Alternatively, use breadmaker on "dough" setting. Punch the dough down then roll into a rough square or oval on a well-floured surface. Ideally, flatbread is baked in a wood-fired stone oven, but a pizza stone or heavy baking sheet pre-heated in the bottom of a hot oven (210-220C) will do. Bake the flatbread for 10 minutes and then top with the ingredients below & continue baking for a further 10-12 minutes or until the flatbread is crisp and appears slightly golden around the edges. (I make double the above quantity of dough and freeze one of the baked flatbreads, without its topping, for use another day.)

### **For the topping:**

2 zucchini (courgettes) cut in half crosswise then very finely sliced lengthwise using a sharp knife or mandoline  
3 Tbsp extra virgin olive oil                    sea salt  
freshly ground black pepper                    1 red chilli, deseeded & very finely chopped  
4 Tbsp finely chopped mint leaves                    2 tsp finely grated lemon zest  
150g goat's feta, crumbled

Combine all the ingredients, spread over the pre-baked flatbread and bake as above instructions.

### **To serve:**

2 Tbsp coarsely chopped mint leaves & extra virgin olive oil  
Sprinkle the hot bread with the coarsely chopped mint leaves and a good drizzle of olive oil. Cut the flatbread with a very sharp knife & serve immediately. Makes 20-24 pieces.