

Smoked Gouda & Mushroom Flatbread

with Endive & Apple Salad



For this rustic seasonal meal, we're topping flatbread—made by rolling out pizza dough until extra-thin—with two kinds of cheeses, including nutty smoked Gouda. Cremini mushrooms add even more irresistibly savory flavor to the flatbread, balanced by a bright, crisp endive and apple salad.

[**Get Cooking**](#)



1 Endive

2 cloves Garlic

2 oz Smoked Gouda Cheese

2 oz Fontina Or Aged Alpine Cheese

1 Red Onion

¾ lb Pizza Dough

4 oz Cremini Mushrooms

1 Apple

1 Tbsp Honey

1 Tbsp Apple Cider Vinegar

tried-and-true

kitchen tools

[Olive Wood Spoon](#)

[by Eddington](#)

Stir some old-world charm into your next meal with this sturdy spoon made from Italian-grown olive

wood. For home cooks and professional chefs alike, this multi-purpose 14" blunt-end spoon is a must-have item. Stain and odor resistant, this spoon will not scratch porcelain, ceramic, glass, or enamel surfaces, and won't heat up while you stir. Each unique olive wood spoon brings a sense of quality and professionalism to even the simplest tasks, like stirring sauce or deglazing a pan.



How To: Roll Pizza Dough

Rolling out pizza dough may seem tricky—but with a few simple steps (and enough time for the dough to rest), you can achieve perfect results at home. Watch this short video to see how our chef does it.

[Click for Tablet View](#)



1 Prepare the ingredients:

Remove the **dough** and **honey** from the refrigerator to bring to room temperature. Place an oven rack in the center of the oven, then preheat to 475°F. Wash and dry the fresh produce. Thinly slice the **mushrooms**. Peel and roughly chop the **garlic**. Peel and thinly slice the **onion**. Remove and discard the stems of the **kale**; roughly chop the leaves. Grate **both cheeses** on the large side of a box grater (discarding any rind). Combine in a bowl.



2 Start the vegetables:

In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the **sliced mushrooms** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Add the **chopped garlic** and **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and fragrant.



3 Finish the vegetables:

Add the **chopped kale** to the pan; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly wilted. Add **1/4 cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the kale has wilted and the water has cooked off. Turn off the heat. Season with salt and pepper to taste.



4 Assemble & bake the flatbread:

Lightly oil a sheet pan. On a work surface, using your hands and a rolling pin (or a wine bottle), gently stretch and roll the **dough** to a 1/8-inch thickness. (If the dough is resistant, let rest for 5 minutes.) Carefully transfer the dough to the sheet pan; rub the dough into the pan to coat the bottom in oil. Leaving a 1-inch border around the edges, evenly top the prepared dough with the **finished vegetables, grated cheeses**, and a drizzle of olive oil. Season with salt and pepper. Bake, rotating the sheet pan halfway through, 14 to 16 minutes, or until the crust has browned and the cheese has melted. Remove from the oven and let stand for at least 2 minutes.



5 Prepare the remaining ingredients:

While the flatbread bakes, cut off and discard the root end of the **endive**; roughly chop the leaves. Core, quarter, and thinly slice the **apple**. To make the dressing, in a large bowl, whisk together the **vinegar**, **honey** (kneading the packet before opening), and **1 tablespoon of olive oil** until thoroughly combined. Season with salt and pepper to taste.



6 Make the salad & serve your dish:

Just before serving, add the **chopped endive** and **sliced apple** to the bowl of **dressing**. Toss to combine; season with salt and pepper to taste. Serve the **baked flatbread** with the salad on the side. Enjoy!