

Recipe from FormerChef.com

Grilled Flatbread with Figs, Goat Cheese, Prosciutto and Arugula

6-7 oz of pizza dough (a ball of dough about the size of an orange)

2 ripe figs, sliced 1/4" thick, skin on

1 oz goat cheese, crumbled

3/4 oz prosciutto (2 slices)

1 oz arugula

1 tsp extra virgin olive oil plus more for the grill

The recipe below yields one personal sized flatbread, perfect for a light meal for one or a nice appetizer for two.

1. Prepare the dough. Use your own, buy it, or try my [pizza dough recipe](#).
2. When the dough is ready, start the grill and get it very hot. If your grill has a temperature gauge, let it get to about 400 degrees.
3. Prep all the toppings and put them on a plate or tray you can take out to the grill. Slice the figs into 1/4 inch thick slices. Crumble the goat cheese. Pull the prosciutto apart into bite sized pieces. Set aside the arugula.
4. Spread or roll the dough very thin, but even. Try not to get areas which are too thin because these will form holes and burn easily. If you have a pizza peel, use this to help slide the dough easily onto the grill.
5. Spray or brush the surface of the dough with some of the olive oil and place that side down on the grill. Cook until the dough begins to firm up on the bottom and gets a nice brown color. Brush the uncooked side of the dough with olive oil and flip over.
6. Add the figs, goat cheese and prosciutto to the top of the grilled flat bread and shut the lid of the grill for about two minutes so the toppings can get warm and the bottom of the bread can finish cooking.
7. When the bottom is well toasted, remove the flatbread to a platter or cutting board and top with the arugula and a drizzle of extra virgin olive oil.

Tip: Rub the surface of the grill with a rolled kitchen towel (use an old one you can throw away), lightly dipped in oil (be careful, use tongs to do this). This will help keep the dough from sticking.