



Potato, Bacon, Leek and Sage Crispy Flatbread

Recipe Source:

Becky Cambridge
Executive Chef
Sysco Baraboo

Serves 2-3 ppl

QTY	UNIT	Description	SUPC
1	Each	Tandori Baked 11.5in Piadina	3063247
Sauce			
1	Cup	Monetary Jack cheese Sauce	8343119
1/2	Cup	Herbed Cream Cheese Spread	3740255
2	TBSP	Heavy Cream	6935464
2	TBSP	Butter, salted	5926928
Toppings			
2	Oz	White Sauce (recipe above)	n/a
3	Oz	Leek, 1/4" julienne and sautéed	2308161
3	Slices	Bacon, precooked and chopped 1/4"	3186899
3	Oz	Baby Baker Potatoes, sliced	8461089
3	Oz	Mozzarella Cheese, shredded	5686688
1	Oz	Asiago Cheese, shredded	8449886
4	Each	Sage leaves, fine julienne	1680016

Sauce Preparation Directions:

1. In a medium saucepan on low-med heat, combine monetary jack cheese sauce, herbed cream cheese and heavy cream. Heat until sauce is well combined and bubbly.
2. Season with salt and pepper to taste.

Flatbread Preparation Directions:

1. Preheat oven to 375*.
2. In a medium sauté pan, heat 1 tbsp. olive oil and add julienne leeks. Sautéed 3-5 minutes tossing occasionally. Leeks should cook down and become fragrant.
3. Toss thawed baby bakers lightly in oil. Bake for 3-5 minutes to crisp them up. Remove from oven and allow to cool slightly. Slice each potato into 3-4 slices.
4. Lightly oil Piadina crust with olive oil and bake for 2-3 minutes, this will ensure for a crispy crust. If you want less crunch, skip this step.
5. Spread cheese sauce on heated Piadina. Then top with asiago cheese, sautéed leeks, sliced potatoes, chopped bacon, and mozzarella cheese. Lastly top with julienne fresh sage.
6. Bake for 8-10 minutes in oven or until golden brown. Some bake times will vary pending on oven.

Garnish Directions:

QTY	UNIT	Description	SUPC
3	Each	Fresh Sage Leaves	1680016

1. Allow flatbread to cool a bit. Salt and pepper to taste and slice.
2. Garnish with three sage leaves.
3. Additional ingredient options—sautéed wild mushrooms, roasted red pepper, fried egg, or sautéed chopped artichoke hearts.