



GRAPE, ROSEMARY & BRIE GRILLED FLATBREAD



SERVES: 16 PREP TIME: 15 minutes TOTAL TIME: 35 minutes

INGREDIENTS

5-Minute Dough

1½ cups (375 mL) flour, plus additional as needed

1½ tsp (7 mL) baking powder

½ tsp (2 mL) salt

¼ tsp (1 mL) baking soda

1 cup (250 mL) 2% plain low-fat Greek yogurt

1½ tsp (7 mL) olive oil to brush stone

Topper

½ tbsp (7 mL) olive oil

1½ cups (375 mL) seedless red grapes, cut in half

Herb & Glaze

2 tbsp (30 mL) chopped fresh rosemary, divided

2 tbsp (30 mL) prepared balsamic glaze

Cheese

8 oz (250 g) brie cheese, cut into ¼" (6-mm) slices

1. Preheat grill for direct cooking over medium-high heat (400°F–450°F/200°C–230°C).
2. For topper, heat ½ tbsp (7 mL) olive oil in 12" (30-cm) **Executive Nonstick Skillet** over medium-high heat 1–3 minutes. Cut 1½ cups (375 mL) seedless red grapes in half using **Close & Cut** and **Coated Chef's Knife**. Add cut grapes to skillet; leave undisturbed 4–6 minutes or until deep golden brown. Remove from skillet to **2-cup (500-mL) Prep Bowl**; set aside.
3. Strip fresh rosemary leaves from wooden stem into a **1-cup (250-mL) Prep Bowl** and snip using **Professional Shears** to chop.
4. For dough, combine 1½ cups (375 mL) flour, 1½ tsp (7 mL) baking powder, ½ tsp (2 mL) salt, and ¼ tsp (1 mL) baking soda in **Classic Batter Bowl**; mix well with **Small Mix 'N Scraper**®. Stir in 1 cup (250 mL) 2% plain low-fat Greek yogurt and 1 tbsp (15 mL) chopped rosemary until combined (mixture will look dry).
5. Turn dough out onto lightly floured surface and knead 4 minutes, sprinkling with additional flour as needed. Divide dough in half; form into two balls.
6. Roll out one ball into a half moon shape using lightly floured **Baker's Roller**®. Brush **Rockcrok**® **Grill Stone** with 1½ tsp (7 mL) olive oil using **Chef's Silicone Basting Brush**. Transfer dough onto half of stone; repeat with remaining ball. Pierce entire surface of dough using pastry tool.

GRAPE, ROSEMARY & BRIE GRILLED FLATBREAD, CONTINUED

7. Place stone on grid of grill. Grill, covered, 9–13 minutes or until bottom of crust is golden brown, rotating halfway through cook time. Remove stone from grill.
8. Flip crust over. Arrange cheese and topper over crusts. Grill, covered, 4–6 minutes or until crust is deep golden brown. Remove stone from grill.
9. Drizzle with balsamic glaze and top with remaining chopped rosemary. Cut flatbreads in half lengthwise and into fourths.

COOK'S TIPS

To prepare this recipe in a conventional oven, preheat oven to 450°F (230°C). Prepare recipe as directed in Steps 1–6. Bake crusts on lowest rack of oven 14–16 minutes or until crust is golden brown. Add cheese and topper. Bake 6–9 minutes or until crust is deep golden brown. Drizzle and top as directed.

U.S. Nutrients per serving (1 slice—average of all variations): Calories 73, Total Fat 2 g, Saturated Fat 1 g, Cholesterol 2 mg, Sodium 163 mg, Carbohydrate 11 g, Fiber 1 g, Protein 4 g

HOST SHOPPING LIST & PRODUCT PACKING CHECKLIST

DURING THE SECOND CONTACT WITH THE HOST

Share the shopping list for recipe ingredients with your host. You can post the shopping list when you set up the cooking party on Consultant's Corner. Your host can find it using their Host Tools or just copy the list below and paste it into an email.

1½ cups (375 mL) flour, plus additional as needed

1½ tsp (7 mL) baking powder

½ tsp (2 mL) salt

¼ tsp (1 mL) baking soda

1 cup (250 mL) 2% plain low-fat Greek yogurt

1 tbsp (14 mL) olive oil

1½ cups (375 mL) seedless red grapes

2 tbsp (30 mL) fresh rosemary

2 tbsp (30 mL) prepared balsamic glaze

8 oz (250 g) brie cheese

PACK UP YOUR PRODUCTS

Use this product checklist to pack your tote.

Executive Nonstick Skillet

Close & Cut

Coated Chef's Knife

2-cup (500-mL) Prep Bowl

Measuring Spoon Set

Rockcrok® Grill Stone

Utility Knife

Small Flexible Cutting Mat

1-cup (250-mL) Prep Bowl

Professional Shears

Mini Measure-All® Cup

Classic Batter Bowl

Small Mix 'N Scraper®

Baker's Roller®

Chef's Silicone Basting Brush

ADDITIONAL TOTE PACKING LIST ITEMS

Any additional products you want to show off

Station Cards for each recipe station

Apron

Laptop, smartphone, or tablet

At least two Party Planning Folders (host packets)

Catalogs and guest order forms

Guest special flyer

Drawing Slips—if you plan on doing a drawing

Pens

Taste the Good Life brochures

EXPERT TIP: Include your name and contact information on all catalogs and handouts.

ARRIVE EARLY, SET UP & CONNECT WITH YOUR HOST

ARRIVE ABOUT 30 MINUTES BEFORE THE PARTY

1. Greet the host and check out where you can do recipe prep.
2. Do a quick recipe ingredient inventory. If something is missing, there's still time for the host to call a guest and ask her to bring it.

STATION #1: *make 5-Minute Dough & grill flatbread*

Tools Needed:

Rockcrok® Grill Stone	Small Mix 'N Scraper®
Measuring Spoon Set	Baker's Roller®
Mini Measure-All® Cup	Chef's Silicone Basting Brush
Classic Batter Bowl	

Recipe Ingredients:

1½ cups (375 mL) flour, plus additional as needed	¼ tsp (1 mL) baking soda
1½ tsp (7 mL) baking powder	1 cup (250 mL) 2% plain low-fat Greek yogurt
½ tsp (2 mL) salt	1½ tsp (7 mL) olive oil to brush stone

3. Preheat oven to 450°F (230°C). Then wash and dry all produce.
4. Unpack your tote and set up products and ingredients at the stations.
5. Confirm Wi-Fi access for order-taking.

STATION #2: *prep cream cheese mixture*

Tools Needed:

Executive Nonstick Skillet	Utility Knife
Close & Cut	1-cup (250-mL) Prep Bowl
Coated Chef's Knife	Professional Shears
2-cup (500-mL) Prep Bowl	Small Flexible Cutting Mat

Recipe Ingredients:

½ tbsp (7 mL) olive oil	2 tbsp (30 mL) prepared balsamic glaze
1½ cups (375 mL) seedless red grapes, cut in half	8 oz (250 g) brie cheese
2 tbsp (30 mL) chopped fresh rosemary, divided	



STATION #1: *make 5-Minute Dough & grill flatbread*

1. For dough, combine 1½ cups (375 mL) flour, 1½ tsp (7 mL) baking powder, ½ tsp (2 mL) salt, and ¼ tsp (1 mL) baking soda in **Classic Batter Bowl**; mix well with **Small Mix 'N Scraper®**. Stir in 1 cup (250 mL) 2% plain low-fat Greek yogurt, and 1 tbsp (15 mL) chopped rosemary until combined (mixture will look dry).
2. Turn dough out onto lightly floured surface and knead 4 minutes, sprinkling with additional flour as needed. Divide dough in half; form into two balls.
3. Roll out one ball into a half moon shape using lightly floured **Baker's Roller®**. Brush **Rockcrok® Grill Stone** with 1½ tsp (7 mL) olive oil using **Chef's Silicone Basting Brush**. Transfer dough onto half of stone; repeat with remaining ball. Pierce entire surface of dough using pastry tool.
4. Place stone on grid of grill. Grill, covered, 9–13 minutes or until bottom of crust is golden brown, rotating halfway through cook time. Remove stone from grill.
5. Flip crust over. Arrange cheese and topper over crusts. Grill, covered, 4–6 minutes or until crust is deep golden brown. Remove stone from grill.
6. Drizzle with balsamic glaze and top with remaining chopped rosemary. Cut flatbreads in half lengthwise and into fourths.

STATION #1: *make 5-Minute Dough & grill flatbread* (oven version)

1. Preheat oven to 450°F (230°C).
2. For dough, combine 1½ cups (375 mL) flour, 1½ tsp (7 mL) baking powder, ½ tsp (2 mL) salt, and ¼ tsp (1 mL) baking soda in **Classic Batter Bowl**; mix well with **Small Mix 'N Scraper**®. Stir in 1 cup (250 mL) 2% plain low-fat Greek yogurt and 1 tbsp (15 mL) chopped rosemary until combined (mixture will look dry).
3. Turn dough out onto lightly floured surface and knead 4 minutes, sprinkling with additional flour as needed. Divide dough in half; form into two balls.
4. Roll out one ball into a half moon shape using lightly floured **Baker's Roller**®. Brush **Rockcrok**® **Grill Stone** with 1½ tsp (7 mL) olive oil using **Chef's Silicone Basting Brush**. Transfer dough onto half of stone; repeat with remaining ball. Pierce entire surface of dough using pastry tool.
5. Bake crusts on lowest rack of oven 14–16 minutes or until crust is golden brown. Remove from oven.
6. Add cheese and topper. Bake 6–9 minutes or until crust is deep golden brown. Remove from oven.
7. Drizzle with balsamic glaze and top with remaining chopped rosemary. Cut flatbreads in half lengthwise and into fourths.

STATION #2: *prepare topper, herb & cheese*

1. Heat ½ tbsp (7 mL) olive oil in 12" (30-cm) **Executive Nonstick Skillet** over medium-high heat 1–3 minutes. Cut 1½ cups (375 mL) seedless red grapes in half using **Close & Cut** and **Coated Chef's Knife**. Add cut grapes to skillet; leave undisturbed 4–6 minutes or until deep golden brown. Remove from **Skillet** to **2-cup (500-mL) Prep Bowl**; set aside.
2. Strip fresh rosemary leaves from wooden stem into a **1-cup (250-mL) Prep Bowl** and snip using **Professional Shears** to chop.
3. Using **Utility Knife** cut 8 oz (250 g) brie cheese into ¼" (6-mm) slices on **Small Flexible Cutting Mat**.
4. Take toppers to **Station #1** to add to the grilled flatbread.