

# **RDG Flatbreads:**

***House Cured Salmon, Charred Spring Onion, Mozzarella;  
Artichoke, Fontina, Chimichurri;  
Spicy Chipotle Chicken, Toasted Tomatillo & Cheddar***



## INGREDIENTS

### *Pizza Dough:*

220 grams warm water  
7 grams instant yeast  
40 grams honey  
340 grams all purpose flour  
12 grams salt

## DIRECTIONS

### *Pizza Dough:*

Run tap water or heat water to a temperature of no less than 105 degrees Fahrenheit or no more than 115 degrees Fahrenheit. Test the water with an instant read thermometer.

Measure 20 grams of the warm water and add the yeast to the warm liquid and stir it with a wooden spoon to help dissolve it quickly. Continue stirring to dissolve the yeast completely. a white foamy coat will appear on the surface of the liquid as signs of a living yeast product.

In an electric mixer, combine flour, remaining water, honey, and activated yeast, with dough attachment. Mix together and let sit for 15 minutes, or until bubbly. Gradually beat in the flour to make a stiff dough. The dough is ready for kneading when it begins to stay together and pull away from the sides of the bowl. Knead the dough in the bowl of the electric mixer for 5-10 minutes. Continue kneading until the dough is smooth on the outside, springs back when pressed on with your fingers and is no longer sticky.

After kneading, round your dough into a ball. Place the dough ball in a lightly oiled, large mixing bowl. The dough should be turned over to oil the top so that it doesn't dry out. Cover the bowl loosely with plastic wrap, foil, or a towel. Let the dough rise in a warm, draft-free location for 1 1/2 to 2 hours, or until nearly doubled in size.

When the dough has doubled in size push your fist quickly, but gently into the center of the dough. Then pull edges of the dough to the center. Take dough out of bowl, if used one during rising, and place on lightly floured board. Pat dough gently. Turn over and shape your dough into a ball, weigh the dough on a kitchen scale to 156 grams each.

Place in container and cover. Let the dough rise in a warm, draft-free location for 1 1/2 to 2 hours, or until nearly doubled in size, again. Take out one ball of dough and dust with flour. Carefully pull dough until approximately 6" x 11".

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specialty of:  
Executive Chef Debbie Gold

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**The Red Door Grill**  
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## ***House Cured Salmon, Charred Spring Onion, Mozzarella; Artichoke, Fontina, Chimichurri; Spicy Chipotle Chicken, Toasted Tomatillo & Cheddar***



### INGREDIENTS

*House Cured Salmon,  
charred spring onion,  
mozzarella:*

18 grams cured salmon, very  
thinly sliced

3 spring onions, grilled or  
roasted in the oven

55 grams fresh mozzarella  
cheese, broken into nickel  
size pieces

Garlic olive oil

Kosher salt

*Artichoke, fontina  
and chimichurri:*

45 grams artichoke puree

55 grams shredded  
fontina cheese

20 grams chimichurri

*Chiptole Chicken, tomatillo,  
white cheddar:*

84 grams pulled roasted  
chicken

4 grams chiptole powder

60 grams tomatillo salsa

55 grams shredded white  
cheddar cheese

Garlic olive oil

Kosher salt

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### DIRECTIONS

*House Cured Salmon, charred spring onion, mozzarella:*

Place pulled dough on work table. Prick the bottom of the dough with a fork. Brush a thin layer of garlic olive oil on dough and a sprinkle of salt. Place cheese evenly around dough. Break up onion with your fingers and spread evenly around dough.

Bake the flatbread (see instructions below)

Pull flatbread out of the oven and evenly place the cured salmon on the flatbread. Sprinkle with thinly sliced scallion for garnish and brush the edges with more garlic oil. Cut into eight pieces and serve.

*Artichoke, fontina and chimichurri:*

Place pulled dough on work table. Prick the bottom of the dough with a fork. Spread artichoke puree evenly over dough. Sprinkle fontina cheese evenly over the artichoke puree.

Bake the flatbread (see instructions below).

Pull flatbread out of the oven and evenly spread chimichurri over top of flatbread. Cut into eight pieces and serve.

*Chiptole Chicken, tomatillo, white cheddar:*

Mix together roasted chicken and chiptole powder.

Place pulled dough on work table. Prick the bottom of the dough with a fork. Brush a thin layer of garlic olive oil on dough and a sprinkle of salt. Spread tomatillo salsa evenly on dough. Place pieces of chiptole chicken evenly around dough. Sprinkle cheese evenly on dough.

Bake the flatbread (see instructions below).

Pull flatbread from oven. Evenly distribute fresh cilantro leaves around flat bread. Brush crust with garlic oil. Cut into eight pieces and serve.

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## INGREDIENTS

## DIRECTIONS

### *Pizza Dough:*

Preheat the oven to 500 or 525 degrees fahrenheit. The high heat will help make a crunchier and more flavorful crust. Let the oven heat for at least a half an hour before baking your pizzas. If you have a baking stone, pre-heat it in the oven.

Using a pizza peel or the backside of a baking sheet, slide your pizza (with a piece of parchment or lightly sprinkle the baking sheet with cornmeal) onto the baking stone. If you don't have a baking stone, bake the pizza right on the baking sheet. Cook for 5 minutes, then rotate the pizza. Bake for another 3-5 minutes, until the crust is golden-brown and the cheese looks toasty.

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