

Schiacciata con Uva

FLATBREAD WITH HARVEST GRAPES

Sponge:

- 1 cup unbleached flour
- 1 ounce fresh yeast, or 2 packages (4 teaspoons) active dry yeast

Prepare the sponge: Place flour in a bowl and make a well in the flour. Dissolve yeast in 1 1/4 cups lukewarm water, and pour into the well. Mix with a wooden spoon, incorporating all the flour. Cover the bowl with a towel and set aside in a warm place. Let stand for one hour, or until the sponge has doubled in size.

Filling:

- 2 1/2 pounds red wine grapes, like freshly harvested Sangiovese
- 1 cup sugar
- 1/2 teaspoon fennel seeds

Wash the grapes and remove stems. Dry with paper towels. Place grapes into a large bowl, add sugar and fennel seeds; mix well to combine.

Dough:

- 2 1/2 cups unbleached flour
- 1/2 cup lukewarm water
- 2 tablespoons extra virgin olive oil
- Pinch salt

Prep oven per *Mugnaini Bake Oven Protocol*.

For the dough, place flour in a large bowl. Add the sponge, olive oil, water, and salt. Mix with a wooden spoon until incorporated. Place dough on a lightly floured work surface, and using your hands, knead dough until smooth, about 2-3 minutes. Working on a floured wood peel, divide the dough in half and stretch each portion into a disc shape about 16 inches in diameter. Sprinkle half the sugared grapes over the layer of dough and cover with the second layer of dough. Seal the perimeter of the two layers by pinching the edges. Distribute the remaining grapes on top of the schiacciata and let rest for one hour, or until doubled. Slide from wood peel into wood-fired oven and bake as you do pizza.

