

Smoked Gouda & Mushroom Flatbread

TOTAL TIME
25

SERVINGS
12



Verve® Tomato Roasted Red Bisque with Gouda offers a rich, velvety base, enhanced by a generous layer of melted smoked gouda, succulent grape tomatoes, and savory sautéed shiitake mushrooms. Finished with a garnish of fresh baby arugula, adding a delightful, crisp contrast that brings all the flavours together.

MADE WITH



Verve® Tomato Roasted Red Pepper Bisque with Gouda

CASE CODE 23323

Ingredients

- 12 each Naan, 4 ounces each
- 360 g Smoked Gouda cheese, shredded
- 400 g Grape tomatoes, halved
- 81 g Baby arugula, chopped
- 950 mL **Verve® Tomato Roasted Red Pepper Bisque with Gouda**
- 60 mL Olive oil
- 15 g Garlic, peeled & roasted
- 6 g Salt
- 2.5 g Black pepper, ground
- 435 g Shiitake mushrooms, sliced & sauteed

Directions

- 1** Grill each piece of naan bread. Rub 1 garlic clove on each piece. Drizzle with olive oil. Reserve.
- 2** Spread 79 mL (½ cup) of Roasted Red Pepper & Smoked Gouda Bisque over the bottom of each naan bread.
- 3** Evenly distribute in the following order:
 - cup arugula
 - cup tomatoes
 - cup mushrooms
 - about 30 g (¼ cup) shredded gouda
- 4** Bake in 177°C (350°F) oven for roughly 5 minutes. Serve immediately.

CCP: Heat to a minimum internal temperature of 177°C (350°F) for 1 minute.

CCP: Hold for hot service at 60°C (140°F) or higher until needed.