

Flatbread with fresh figs, Monterey Jack, Blue Cheese and Red Wine Reduced Vinaigrette

Ingredients

- Red wine reduced vinaigrette
- 2 cups fruity dry red wine
- 4 sprigs fresh thyme
- 1/4 teaspoon black peppercorns
- 1/4 teaspoon fennel seeds
- 1 tablespoon rice wine vinegar
- 1/2 cup extra-virgin California olive oil
- Honey to taste
- Salt
- Dough
- 2 1/4 teaspoons active dry yeast (one 1/4-ounce envelope)
- 2 cups warm water (105 degrees to 115 degrees)
- 5 to 5 1/2 cups unbleached all-purpose flour, plus more for dusting, preferably organic
- 2 teaspoons fine sea salt
- Extra-virgin olive oil, for bowl
- Canola oil
- 1 1/4 cups grated Monterey Jack cheese
- 1 pint fresh ripe figs, halved
- 4 ounces blue cheese, crumbled
- Flat-leaf parsley leaves

Preparation

Combine wine, thyme, peppercorns and fennel seeds in a small saucepan, bring to a boil and cook until reduced to 1/4 cup. Strain the mixture into a blender and discard the solids.

Add the vinegar and salt and blend to combine. With the motor running, slowly add the oil until emulsified; season with honey to taste.

For the dough:

Dissolve yeast in warm water in a large bowl and let stand for 5 minutes. Stir in 3 cups flour and the salt, stirring until smooth. Stir in an additional 2 cups flour; continue adding flour (up to 1/2 cup), 1 tablespoon at a time, stirring until dough comes away from bowl but is still sticky.

Turn dough out onto a lightly floured work surface, and knead with lightly floured hands. Start by slapping the dough onto the counter, pulling it toward you with one hand and pushing it away from you with the other. Fold the dough back over itself (use a bench scraper or a wide knife to help scrape dough from surface). Repeat until it's easier to handle, about 10 times. Finish kneading normally until dough is smooth, elastic, and soft, but a little tacky, about 10 minutes. Shape dough into a ball and transfer to a lightly oiled bowl; turn to coat. Cover with plastic, and let rise in a warm place until it doubles in volume, 3 hours. Press it with your finger to see if it's done; an indent should remain.

Prepare charcoal in a chimney starter (allowing the charcoal to burn until all the charcoal is covered with a thin layer of gray ash. and add to grill (Weber) creating a two-level fire by spreading the coals out over half the grill bottom, piling them up in a mound 3 briquettes high, leaving the other half with no coals.

Gently remove the dough from the bowl and divide in half. Stretch and shape each piece of dough into a 12 x 10-inch rectangle on a flat surface. Brush the tops of each with canola oil and season with salt and pepper. Let rest for 15 minutes. Place on the grill directly over the coals, oiled side down and grill until lightly golden brown, about 1 minute. Turn over and grill for 1 minute longer.

Place the flatbreads on a flat surface and divide the Monterey Jack cheese evenly over the top. Arrange the cut figs on top, and the blue cheese around the figs, return to the grill on the opposite side of the coals, for indirect heat, close the cover and cook until the cheese has melted and the figs are heated through, about 5 minutes. Remove from the grill and drizzle with some of the red wine vinaigrette and garnish with parsley leaves. Cut and serve immediately.