



Flat-out fabulous

Simple ingredients only add to the special flavor of this grilled flatbread



By Tiffany Figueiredo Photo by Ralph Lauer

Between Six Flags, The Ballpark and the new Cowboys Stadium, Arlington's I-30 corridor is set to be one of the hottest spots in the Metroplex, but let's face it: The area isn't exactly a haven for foodies, save for a few exceptions, like this gem tucked away in Lincoln Square: Olenjack's Grille. Chef Brian Olenjack turns out hearty Texas-tinged lunches and dinners in his unpretentious namesake restaurant. He also gives cooking classes, hosts wine dinners and caters special events, but we really love his small plates. This savory grilled flatbread is a great example of something small in size but big on flavor.

Olenjack's Grille 770 Road to Six Flags East, Suite 100, Arlington; 817-226-2600; www.olenjacksgrille.com

Grilled Flatbread with Caramelized Onions, Fontina Cheese and Roasted Garlic Pesto

Serves 2

Flatbread

- 1 cup all-purpose flour
- 1/4 cup nonfat dry milk
- 1/2 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 1 tablespoon vegetable shortening
- 1/2 cup water

Garlic pesto

- 1 head garlic
- 1/2 cup extra-virgin olive oil
- 1/2 cup flatleaf parsley leaves
- 1/4 cup pecorino cheese, grated
- Sea salt and freshly ground black pepper, to taste

Caramelized onions

- 2 tablespoons unsalted butter
- 2 tablespoons vegetable oil
- 1 pound yellow onions, halved and sliced thin
- 1 teaspoon sea salt
- 1/2 teaspoon ground white pepper

Flatbread toppings

- 1 pound fontina cheese, grated
- Sea salt
- Extra-virgin sesame oil
- 1/4 cup micro arugula greens

To prepare the flatbread: Mix all dry ingredients, then slowly work in vegetable shortening with a fork. Gently mix in water until a dough forms. Cover with plastic and refrigerate for about an hour. Remove dough from the refrigerator, shape into a ball. Roll out on a lightly floured surface into a 7-inch-by-4-inch oval. Prepare a grill to medium-high heat. Grill flatbread until cooked through and golden, about 4 minutes per side. Transfer hot flatbread to a pizza board.

To prepare the garlic pesto: Cut 1/4 inch off the top of the head of garlic. Place cut side up on a piece of aluminum foil. Drizzle with 1 teaspoon of the olive oil, and wrap up tightly. Place in a 400-degree oven for 40 minutes. When cool, unwrap the aluminum foil and squeeze the softened garlic out from the skin. Place the roasted garlic, parsley, pecorino and olive oil in a food processor. Season with salt and pepper, and purée. Keeping the motor running, add more oil if desired for a smoother consistency.

To prepare the onions: Add butter and oil to a cold nonstick skillet; melt the butter over high heat. Once the butter melts, stir in the onions, salt and white pepper. Let the onions cook, stirring occasionally until the onion is softened and slightly wilted (about 5-10 minutes). Reduce the heat to medium and cook, stirring often until the onions turn to a deep brown color.

To serve: Place a pizza stone or heavy baking sheet on the bottom rack of a 450-degree oven. Brush the flatbread with garlic pesto and scatter the onions over the top. Scatter with cheese, then sprinkle with sea salt. Transfer the flatbreads to preheated pizza stone and bake until toppings are warmed through and cheese has melted, 6 to 8 minutes.

Transfer flatbread to large cutting board, drizzle with sesame oil and sprinkle with arugula. Using a very sharp knife, cut into 6 thin slices and serve immediately.