



FLATBREAD	
<b>Zucca croccante al forno</b>	
<b>Crunchy roasted squash flatbread</b>	
Baked thin crunchy squash flatbread	4 servings
<b>INGREDIENTS:</b>	
<ul style="list-style-type: none"> <li>• Butternut squash 500gr.-20oz.</li> <li>• Flour 80gr.-0,17lb.</li> <li>• Salt as needed</li> <li>• Cayenne to taste</li> <li>• Evoo (extra virgin olive oil) as needed</li> </ul>	
<b>PREPARATION</b>	
<p>Preferred to use: butternut squash already cut and ready to cook.          Julienne cut the squash using a mandolin, we need thin and narrow strips.  <b>SUGGESTED STEP IF USING A DIFFERENT TYPE OF SQUASH.</b> Place the cut squash into a colander, add salt and mix, put a weight on top and let it lose water for a whole night.          Preheat the oven to 200°C – 400°F.          Squeeze the squash by hand or with the help of a cotton cloth.          In a bowl mix the squash, the flour, salt and cayenne.          The mixture needs to be sticky.          Grease with olive oil the ovenproof dish and place the mixture in a thin layer.          Drizzle with Evoo on top.          Bake for 30 minutes approximately or until crunchy and roasted.</p>	
<b>YOUR PERSONAL NOTES</b>	

