

Caramelized Shallot & Prosciutto Flatbread with Boursin Cheese

Ingredients

2 flatbreads or naan
3 tablespoons extra-virgin olive oil, divided
Kosher salt and ground black pepper
1 garlic clove, grated
8 slices prosciutto, chopped
3 medium shallots, thinly sliced
Boursin® Garlic & Fine Herbs Cheese
Flaky salt, for serving
1 tablespoon fresh chives, chopped
1 tablespoon honey, for serving (optional)
¼ teaspoon crushed red pepper flakes

Method

Preheat the oven to 375°F. Place each flatbread or naan on a piece of foil large enough to wrap it up completely. Drizzle the flatbreads with 1 tablespoon of the olive oil, and season with salt, pepper and the grated garlic, using a pastry brush to coat. Wrap in the foil and place in the preheated oven for 15 minutes, then open the foil to let the flatbreads crisp slightly, about 5 minutes.

Meanwhile, heat one tablespoon of the olive oil in a medium skillet over medium heat. Add the chopped prosciutto and cook until crisp, about 4 to 5 minutes. Remove the prosciutto from the skillet and set aside. Add the shallots to the pan with the remaining tablespoon of olive oil and season with salt and pepper. Reduce the heat to medium-low and cook until browned and soft, 18 to 20 minutes. Remove from the heat.

To assemble, sprinkle the flatbreads with the Boursin Cheese, and then spread into a thin even layer. Top with crispy prosciutto and dollop with the caramelized shallots. Finish with flaky salt, pepper, chives, honey and another layer of crumbly Boursin Cheese. Cut into triangles.

