Doug's Crab Dip Flatbread

Chef Doug Wetzel knows his way around a batch of dough, be it enriched egg bread, homemade donut, or foccacia. Here he creates a dough that is a hybrid between a pizza dough and a foccacia. To give the dough a different profile, you could substitute half whole-grain or spelt flour for half of the white flour. Since not everyone has a pizza stone in their kitchen, this recipe calls for baking sheets, but should you have a stone, by all means use the preheated stone to bake the flatbread.

Pizzas and flatbreads are kind of interchangeable, but in general, a flatbread is smaller than a traditional pizza and formed into small rectangles or ovals. Crab dips are ubiquitous to the Chesapeake, and this flatbread takes the dip one step further. Get all the pleasure of a delicious crab dip, but no dipping necessary. Just grab a piece of this flatbread and enjoy a truly Chesapeake, no-dipping experience.

Serves 4 to 8

2 cups mayonnaise

1 tablespoon Dijon mustard

2 teaspoons Worcestershire sauce

1 tablespoon lemon juice

1 teaspoon Old Bay seasoning

Pinch of cayenne pepper

1/4 cup fresh chopped parsley

8 ounces cheddar cheese, shredded

1 small jar (6-7 ounce) artichoke hearts, drained and cut into bite-size<to save space> pieces

1 pound backfin or lump crabmeat, picked over for shells

1 batch Flatbread Dough (*recipe follows*)

Cornmeal for dusting baking pan

In a large mixing bowl, combine the mayonnaise, mustard, Worcestershire, lemon juice, Old Bay, cayenne, and parsley. Stir in the cheddar cheese and the artichoke hearts. Mix well. Gently fold in the crabmeat, taking care not to break up the lumps of crab. Cover the bowl and refrigerate until ready to use.

Prepare the Flatbread Dough.

Preheat oven to 400°F.

To bake, place the rectangles of dough onto a sheet pan that has been dusted with cornmeal and thickly spread the crab dip mixture on top of each piece of dough. Place sheet pan in the oven and bake for about 15 minutes or until it is nicely browned and dough has firmly baked. Serve immediately.

Flatbread Dough

2½ cups bread flour

1/4 ounce yeast (1 envelope)

1 teaspoon salt

1 teaspoon sugar

2 tablespoons extra-virgin olive oil

About 1+ cup very warm (120-130°F) water

Place the flour, undissolved yeast, salt, and sugar in a mixing bowl. Add the olive oil and ¾ cup of the warm water. Mix until well blended, about 2 minutes, adding additional water or flour as needed.

Turn the dough out onto a floured board and knead until smooth and elastic, about 5 minutes. Divide the dough into 8 equal portions. Cover rounds with a clean dish towel and allow to rest for 10 minutes. Roll each piece into a thin rectangle or oval, about 12 x 4 inches, and cover with towel.