

# Plating Guide - Forest Mushroom Flatbread

red onion jam, brussels petals and roasted garlic-mushroom mornay

Heat at 275F / 135C for 15 minutes  
with lid off

- Forest Mushroom Flatbread



Garnish Kit (keep cold):



- Balsamic Glaze  
(Squeeze Bottle)
- Rosemary Sprig
- Parmesan Cheese

## Plating Steps

1. Heat aluminum tins in preheated 275F oven for 15 minutes, with the lid off.
2. Slice lengthwise down the middle and across the width to create 6 or 8 slices of flatbread. The irregular shape of the flatbread will cause size variations in the slices.
3. Garnish by sprinkling shaved parmesan on slices.
4. Rosemary can be plucked off stalk and sprinkled over flatbread or left whole as a garnish.
5. Use squeeze bottle to squeeze balsamic glaze onto plate or flatbread, as desired.