Beer Cheese Flatbread

Yield: 8 slices

INGREDIENTS

1 flatbread	Wood Fire Oval Flatbread
7 oz	JTM Beer Cheese Dip (75390)
3 oz	Mozzarella
1 oz	Ground Sausage
1 oz	Chopped Bacon
1 oz	Sliced Green Peppers



PREPARATION

Prep Time: 15 minutes

1. Spread beer cheese over flat bread evenly.
2. Sprinkle mozzarella cheese on top of beer cheese.
3. Add ground sausage, chopped bacon, & sliced green pepper.
4. Bake at 500F for 6-8 minutes

Chef Tips:

1. Slack beer cheese under refrigeration for 24-36 hours

Roasted Street Corn Flatbread

INGREDIENTS

1	9 in. Flatbread Crust
6 oz	J.T.M. Street Corn Dip (77641)
2 oz	Queso Fresco (Shredded)
1 Tbsp	Cotija Cheese (Crumbled)
1/2 Cup	Plum Tomatoes (Diced)
1 Tbsp	Cilantro Leaves



PREPARATION

Pre-Preparation:

1. Thaw flatbread at room temperature for a ½ hour prior to assembling dish.
2. Heat Street Corn Dip to an internal temperature of 135°F or higher (Serv Safe Standard 135°F for 15 seconds) and hold hot until time to assemble.

Assemble the flatbread:

1. Lay the flatbread onto a pizza screen or baking sheet.
2. Spread the street corn dip evenly over the flatbread leaving a ¾” – 1” border on the edges.
3. Top the flatbread with the cheeses and bake hot 450°F for 3-4 minutes or until cheese is melted, golden brown and crust is crispy.
4. Top finished pizza with diced tomatoes and cilantro leaves.

For an extra kick finish with sliced hatch chiles or jalapenos

Cerveza Mac & Cheese Flatbread

Yield: 8 slices

INGREDIENTS

1 flatbread	Wood Fired Oval Flatbread
8 oz	Dos Equis Cerveza Mac & Cheese (79800)
3 oz	Mozzarella Cheese
1.5 oz	Ground Sausage



PREPARATION

Prep Time: 15 minutes

Preparation Method:

1. Spread Cerveza Mac & Cheese evenly on flatbread.
2. Sprinkle mozzarella cheese on top of Cerveza Mac & Cheese.
3. Add ground sausage.
4. Bake 500°F for 6-8 minutes.

Chef Tips:

Slack Cerveza Mac & Cheese under refrigeration for 24-36 hours.

Cherry Cheesecake Flatbread

Yield: 8 slices

INGREDIENTS

1 flatbread	Wood Fired Oval Flatbread
6 oz	Cheesecake Filling (77740)
5 oz	Cherry filling (77760)
1 tsp	Toasted Graham Cracker Crumbs
1 tsp	Shaved Chocolate



PREPARATION

Prep Time: 15 minutes

Preparation Method:

1. Spread cheesecake filling evenly on flatbread.
2. Spread cherry filling on top of cheesecake filling.
3. Bake at 500°F 6-8 minutes.
4. Sprinkle toasted graham crackers on top.
5. Garnish with shaved chocolate.

Chef Tips:

1. Slack cheesecake filling & cherries under refrigeration for 24-36 hours.

Chicken Birria Flatbread

Yield: 8 slices

INGREDIENTS

1 flatbread	Wood Fired Oval Flatbread
3 oz	Birria Sauce (73650)
3 oz	Mozzarella Cheese
4 oz	Shredded Chicken
1 tsp	Cilantro
1 tbsp	White Onion



PREPARATION

Prep Time: 15 minutes

Preparation Method:

1. Ladle birria sauce on flatbread and spread evenly.
2. Sprinkle mozzarella cheese over birria sauce and spread evenly.
3. Spread birria chicken over mozzarella.
4. Bake in a pizza oven, 500°F for 6-8 minutes.
5. Garnish with diced white onion & cilantro.

Chef Tips:

1. Slack Birria sauce under refrigeration for 24-36 hours.
2. Blend 1.5 ounces birria sauce with 2.5 ounces of shredded chicken.
    a. **NOTE**: If you don't have shredded chicken, use fajita or grilled chicken.

Cheeseburger Flatbread

Yield: 8 slices

INGREDIENTS

1 flatbread	Wood Fired Oval Flatbread
8 oz	Cheeseburger Dip
3 oz	Mozzarella Cheese
1/2 oz	Shredded Lettuce
3	Cherry Tomatoes
1/2 tsp	White Onion
1/2 tsp	Pickle
1/2 oz	Thousand Island Dressing



PREPARATION

Prep Time: 15 minutes

Preparation Method:

1. Spread cheeseburger dip on flatbread evenly.
2. Sprinkle mozzarella cheese on top of cheeseburger dip.
3. Bake at 500°F for 6-8 minutes.
4. Top with lettuce, quartered cherry tomatoes, onion & pickle.
5. Drizzle thousand island dressing on top.

Chef Tips:

Slack cheeseburger dip under refrigeration for 24-36 hours.

Peach Cheesecake Parfait

Yield: 1

INGREDIENTS

1 oz	Toasted Graham Cracker Crumbs
3 oz	Cheesecake Filling (77740)
4 oz	Peach Filling (77750)



PREPARATION

Prep Time: 10 minutes

Preparation Method:

1. Place toasted graham cracker crumbs at the bottom of parfait cup.
2. Place 2 ounces of cheesecake filling on top of the graham cracker crumbs.
3. Place 3 ounces of peaches on top of the cheesecake filling.
4. Place 1 ounce of cheesecake filling on top of the peaches.
5. Place 1 ounce of peaches on top of cheesecake filling.
6. Garnish with toasted graham cracker crumbs.

Chef tips:

1. Slack Peach & Cheesecake filling under refrigeration for 24-36 hours.
2. Layer the cheesecake & peach filling on top of each other.

JTM Recipe Draft

Recipe name: Spinach Artichoke Flatbread

# of portions – shareable (2-3)

Preparation time – 15 minutes

Food Photo



Quantity	Unit of Measure	Product/Ingredient	Unit Cost	Total Cost
1	6x10	Wood Oval Fire Flatbread		
7	Oz	Spinach Dip		
3	Oz	Mozzarella cheese		
3		Quartered cherry tomatoes		

Preparation Method:

1. Spread spinach artichoke dip on the flatbread.
2. Sprinkle mozzarella cheese on top of the spinach dip.
3. Top with quartered cherry tomatoes.
4. Bake 500F 6-8 minutes.

Chef tips:

1. Slack Spinach Artichoke Dip under refrigeration for 24-36 hours

Peach Cheesecake Flatbread

Yield: 8 slices

INGREDIENTS

1 flatbread	Wood Fired Oval Flatbread
6 oz	Cheesecake Filling (77740)
5 oz	Peaches Filling (77750)
1 tbsp	Toasted Graham Cracker Crumbs



PREPARATION

Prep Time: 15 minutes

Preparation Method:

1. Spread cheesecake filling evenly on flatbread.
2. Spread peach filling on top of cheesecake filling.
3. Bake at 500F 6-8 minutes.
4. Sprinkle toasted graham crackers on top.

Chef Tips:

1. Slack cheesecake filling & peaches under refrigeration for 24-36 hours.

Beer Cheese McCains Potato Rings

Yield: 1

INGREDIENTS

10 each	Potato Rings
2 oz	JTM Beer Cheese Dip (75390)
1 oz	Bacon
1 oz	Green Onion



PREPARATION

Prep Time: 15 minutes

Preparation Method:

1. Heat beer cheese.
2. Fry potato rings.
3. Drizzle beer cheese on top of potato rings.
4. Top with chopped bacon.
5. Garnish with green onion.

Chef Tips:

1. Slack beer cheese under refrigeration for 24-36 hours.
2. Deep Fry 350°F 2.5-3 minutes
    a. Oven Bake 350°F 10-12 minutes.