

Pesto Flatbread with Duck Eggs

Crispy grilled flatbread layered with vibrant herbal pesto, smoky bacon, melted cheeses, and rich, sun-kissed duck eggs.

PREP TIME

15 Minutes

COOK TIME

10 Minutes

YIELDS

3–4 Servings

INGREDIENTS

- **1 lb** Pizza Dough
(favorite store-bought or scratch recipe)
- **4 oz** Fresh Pesto
- **8 oz** Bacon
(diced and cooked until almost crispy)
- **1 cup** Parmesan Cheese
(grated)
- **1 cup** Colby or Cheddar Cheese
(shredded)
- **2–3** Duck Eggs

DIRECTIONS

- 1. Preheat the Grill:** Set your grill to high. Place your pizza stone directly on the grates and let it preheat for at least 10 minutes. *(If grilling dough directly on the grates without a stone, simply preheat the grill to high for 10 minutes.)*
- 2. Roll & First Bake:** Roll the pizza dough out to fit the general size of your pizza stone. Lightly dust a large baking sheet with flour and transfer the rolled dough onto it. Open the grill and carefully slide the dough off the sheet onto the hot stone (or right onto the oiled grates). Grill for about 4 minutes until the dough starts to puff up beautifully.
- 3. Flip & Secure:** Quickly slide the puffed dough back onto your baking sheet, making sure to flip it over onto its opposite side. This par-bakes the base and ensures the crust is sturdy enough to hold your toppings.
- 4. Layer the Toppings:** Evenly spread the fresh pesto over the flatbread crust and blanket it with the shredded colby/cheddar and grated parmesan cheeses. Evenly sprinkle on your crisp cooked bacon. Lastly, gently crack each duck egg directly onto the flatbread layout.
- 5. Final Grill:** Carefully slide the loaded flatbread back onto the pizza stone or grill grates. Close the lid and grill for an additional 4–5 minutes, or until the cheese is completely melted and the duck egg whites are opaque and set. Slice into rustic squares and serve warm.

Chef's Grilling Tip: Duck eggs have an exceptionally sturdy structural yolk membrane and higher fat content, making them hold up beautifully to the intense direct heat of a barbecue grill. For an incredible presentation, close the grill lid fully during Step 5 to create a convection current that perfectly cooks the thick egg whites while keeping the golden yolks wonderfully runny and sauce-like.