

Pesto Pizza Focaccia

Amount	Measurement	Prep Type	Ingredient
9	inch		focaccia bread w/ pesto
1	tablespoon	sliced	black pitted olives
1	ounce		goat's milk cheese
4	ounces	shredded	provolone
6	ounces	roughly chopped	tomatoes
2	ounces		mushrooms
1	ounce	chopped	sun-dried tomatoes
1	ounce		Villa Russo Pesto



for snack toast

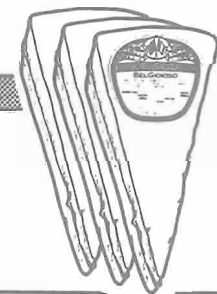
1. To prepare the snack toasts, remove the bottom quarter of the focaccia bread with a serrated knife before placing the topping on the pizza. Spread one ounce of pesto sauce on the cut off bread base.
2. Cut the bread base into strips or pie shaped pieces and bake at 400° F until the base becomes slightly toasted. Serve as a snack or appetizer before serving the pizza.
3. Spread the shredded provolone over the focaccia; add the tomatoes, mushrooms, and olives. Divide the goats milk cheese into 6 pieces and place them at equal distances around the focaccia. Place the strips of sun-dried tomatoes on top of the goat's cheese. Bake at 400° F for about 8 to 12 minutes on an oiled pizza pan.

Suggested Wines: Louis Martini Barbera, Sebastiani Zinfandel, Bertani Valpolicella

Yield: 6 to 8 servings

Quick Italian Flat Bread

Amount	Measurement	Prep Type	Ingredient
1	loaf	thawed	frozen bread dough
2	tablespoons		olive oil, extra virgin
2	tablespoons		cornmeal
1	cup	shredded	Asiago cheese
2	teaspoons		thyme dried



1. Preheat the oven to 400° F. Roll thawed dough out on a lightly floured surface to a ¼-inch thick, about 10 by 15-inch rectangle. Oil the baking sheet and sprinkle with cornmeal. Place dough on baking sheet; brush with olive oil.
2. Prick dough with knife at 2-inch intervals. Sprinkle with cheese and thyme. Bake for about 15 minutes. (If the dough puffs during the first few minutes of baking, prick again.) Cut into 2½ by 4-inch pieces.
3. Other topping combinations include Fontinella and oregano; Pesto and Parmesan; or Romano and rosemary.

Suggested Wines: Sebastiani Zinfandel, Citra Montepulciano D' Abruzzo, Wente Chardonnay

Crostini (Italian Toast Snacks)

Amount	Measurement	Prep Type	Ingredient	Comments
10 - 12	slices		French bread	(½-inch slices)
2	tablespoons		olive oil, extra virgin	
1	can	chopped	anchovies	(2oz can drained)
1	cup	shredded	Fontinella cheese	
2	teaspoons		oregano	
2			pimentos	for garnish

1. Place bread on baking sheet. Toast one side. Turn, brush each with olive oil. Top each with anchovies, cheese, oregano and a small piece of pimento

2. Broil until cheese melts.

May also top toast with olive oil, crumbled Gorgonzola and capers.

Suggested Wines: Louis Martini Barbera, PioCesaré Barolo

