

ANTIPASTO FLATBREAD WITH PESTO RICOTTA



Prep Time: Active 10 minutes/Inactive 15 minutes
Makes 2 to 4 servings

Many antipasto treats can accompany the roasted peppers that top this flatbread, such as olives, roasted garlic, marinated artichokes or mushrooms and sun-dried tomatoes. Take advantage of the antipasto bar at your grocery store to pick small amounts of 2 or 3, or look for them in jars. This fun interpretation of flatbread pairs nicely with the Mamma Mia White Wine.

INGREDIENTS

- 1 pre- or par-baked pizza crust (10- to 11-inch diameter)
- 1/2 cup part-skim ricotta cheese
- 1/4 cup prepared pesto sauce
- 1/3 cup thin strips roasted red bell peppers, purchased or homemade
- 1/2 to 3/4 cup other antipasto elements (see above)
- 1/4 cup freshly grated parmigiano or parmesan cheese

There are many types of pre- or par-baked pizza crusts available, which you may find in the freezer and/or bakery section. If you can find fresh pizza dough, roll it out, top as indicated and bake for about 12 minutes or according to package instructions. This flatbread can be served as a light main course, or as an appetizer or snack.

INSTRUCTIONS

Preheat the oven to 425 °F. Set the crust on a baking sheet (lightly floured if using fresh dough).

Stir together the ricotta and pesto in a small bowl. Spread the ricotta on the pizza crust, leaving about a 3/4 inch border uncovered. Drain and pat dry the roasted peppers and any other toppings that are damp. Scatter the roasted pepper strips and other antipasto elements over the ricotta, then sprinkle with the parmigiano cheese.

Bake until the crust is crisp and the topping is lightly browned, 12 to 15 minutes. Slide the flatbread onto a cutting board, cut into wedges and serve.



Pair this with:
Mamma Mia
White Wine



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ITEM #110 ©2017 IMPORTED FROM ITALY BY STE. MICHELLE WINE ESTATES LTD., WOODINVILLE WA 98072 WHITE WINE