



MARGHERITA FLATBREAD

Prep Time: Active 10 minutes/Inactive 12 minutes
Makes 2 to 4 servings

Replicating the quintessential pizza of Naples—said to reflect the Italian flag with its red sauce, green basil and white mozzarella—becomes a breeze when you take advantage of premade pizza crust. With so few ingredients used, it pays to invest in top-quality tomatoes, fresh basil and fresh mozzarella. Whether this serves as an easy weeknight meal, or an appetizer shared with friends and family, pair with the Mamma Mia Red Blend for a guaranteed hit.

INGREDIENTS

- 1 pre- or par-baked pizza crust (10- to 11-inch diameter)
- 1/2 cup crushed San Marzano tomatoes
- 1 tablespoon tomato paste
- 1/2 teaspoon salt
- 3 ounces fresh mozzarella (preferably buffalo mozzarella), cut into thin slices
- Small handful fresh basil leaves, rinsed and well dried
- Extra virgin olive oil (optional)

INSTRUCTIONS

- Preheat the oven to 450°F. Set the crust on a baking sheet (lightly floured if using fresh dough).
- Combine the tomatoes, tomato paste and salt in a blender or mini-processor and blend until smooth. Drain the mozzarella slices well between layers of paper towel.
- Spread the tomato sauce on the pizza crust, leaving about a 3/4 inch border uncovered. Arrange the mozzarella slices over the sauce (they will not cover the sauce completely) and top with the basil, tearing larger leaves.
- Bake until the crust is crisp and the cheese is melted, 10 to 12 minutes. Slide the flatbread onto a cutting board and drizzle with olive oil if you like. Let sit for a few minutes until the steam dissipates, then cut the flatbread into wedges and serve.



Pair this with:
Mamma Mia
Red Blend



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#LifeLaughterLasagna

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