



APRIL 2021

FIG, MANCHEGO AND SERRANO FLATBREAD

RECIPE BY CHEF DENISE SHAVANDY | PAIRING MACOTERA 09 BARBERA | SERVES 4

INGREDIENTS

- 2 Each Flatbreads (Naan works great)
- 2 Tbsp Olive Oil
- 2 Cloves Garlic (Crushed)
- 1 1/2 Oz Serrano Ham (Thinly Sliced)
- 2 Oz Manchego Cheese 12 Month (Shredded)
- 1/2 Oz Baby Kale
- 6-7 Each Dried Black Mission Figs
- 6-8 Sprigs Fresh Thyme
- Fresh Ground Black Pepper

INSTRUCTIONS

Lay the flatbreads on a cookie sheet. Combine the olive oil and crushed garlic, and spread over the top of flatbread. Sprinkle half of the Manchego cheese over the two flatbreads and reserve the other half of Manchego Cheese to sprinkle on top. Tear the Serrano ham into pieces and distribute over both flatbreads. Rough chop the baby kale and sprinkle over the Serrano ham. Slice the figs, about 1/8" thick, and distribute over the kale. Chop fresh thyme and sprinkle over flatbreads. Finish with the remaining half of Manchego cheese.

Bake flatbreads at 400 degrees 6-10 minutes or until cheese is melted and crust begins to brown.

Remove from the oven and finish with a couple turns of fresh ground pepper from a mill. Cut into 6-8 slices and serve warm with a glass of Lange Twins Macotera 09 Barbera!

Note

The flatbread should be about 9" diameter. If they are larger you may want to increase toppings just a bit. I found that pre-made naan works great, but you could also use something thinner like a lavosh, or a premade thin pizza crust. If you are feeling industrious, make your own! For this flatbread, you will want to par-bake your crust before topping so that the topping do not dry out too much during cooking.