

Grilled Flatbread with Mushrooms and Ricotta Cheese

Serves 6 as an appetizer

For this appetizer try to find a fresh ricotta cheese. It often comes in its own basket so you don't have to worry about draining it. Any combination of mushrooms work, I used shiitake, button and cremini. The mushrooms and garlic can be cooked a day ahead of time. Also, the crust recipe makes great pizzas too. Just shape into rounds and top with your favorite pizza ingredients.

Crust

1 envelope active dry yeast
½ teaspoon sugar
2/3 cup warm water
2 cups all-purpose flour, plus more for rolling
1 teaspoon Savor
2 tablespoons olive oil, plus more for grilling the crusts

In a small bowl add the yeast, sugar, water (105-115 degrees) and stir to combine. Let this mixture set until foamy.

Meanwhile, in a medium bowl, combine the flour, and Savor. Add the proofed yeast and the olive oil and stir with a wooden spoon until the dough begins to hold together. Transfer the dough to a lightly floured work surface and knead until smooth, 8 minutes. (You can also make the dough in a food processor. Add all of the ingredients to the work bowl and pulse until the dough comes together into a ball.) Shape the dough into a ball and place into an oiled bowl. Turn the dough over, so the top is oiled. Cover with plastic wrap and place in a warm area. The dough should double in size in 1 to 1 ½ hours.

Roasted Garlic

1 small head of garlic
1 teaspoon olive oil
1/8 teaspoon of Savor

Preheat the oven to 400 degrees

While the crust is rising, cut just the top off the garlic so the cloves are exposed. Drizzle with the olive oil and top with Savor. Wrap tightly in foil and place on an oven proof pan. Cook for 55-60 minutes or until softened and browned. When cool enough to handle, squeeze the head and the garlic cloves will come out.

Mushrooms

2 tablespoons olive oil, plus more for drizzling
1 tablespoon unsalted butter

2 pounds assorted mushrooms, thinly sliced
3 tablespoons finely diced shallot
1 teaspoon chopped thyme
2 teaspoons Savor
1/2 cup Dusted Valley 2013 Rachis Syrah
1 small head roasted garlic (about 1 tablespoon)
1 tablespoon chopped parsley, plus more for garnish
12 ounce container fresh ricotta, drained
1/4 cup grated parmesan

In a large sauté pan over medium high heat, melt the butter with the 2 tablespoons of olive oil.

Add the mushrooms to the pan in an even layer and leave undisturbed for 2 minutes or until beginning to brown. Stir and add the shallot, thyme and Savor. Cook stirring occasionally until the juices are evaporated and the mushrooms are cooked, about 7-8 minutes.

Add the wine and cook for about 2 minutes until it is evaporated. Then add the garlic and parsley. Taste for seasoning and remove from the heat to cool.

Preheat a grill to medium heat and thoroughly clean the grate.

Place dough on lightly floured work surface and divide into 2 pieces. Roll each piece into a rectangle, about 1/8th of an inch thick. Brush both sides with olive oil and place on a sheet pan. Gently slide the dough onto the hot grill and cook uncovered until nice grill marks appear on the bottom, about 3 minutes. Remove from the grill and place cooked side up on the sheet pan. Add one half of the mushroom mixture and drop tablespoons full of ricotta on the top, about 1/2 cup. Drizzle with a little olive oil and then carefully put the pizza back on the grill, cover and cook until the bottom is crisp and the toppings are heated through, about 3 more minutes.

Sprinkle with half of the parmesan cheese and a little parsley. Cut into pieces and serve.