

RIAS BAIXAS ALBARINO WINES

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2009 Recipe Contest Runner-Up

Spanish Roasted Red Pepper, Almond and Manchego Flatbread

Recipe Submitted by: Emily Hobbs from Ozark, Missouri



Ingredients:

- 1 cup warm water (120° to 130° F.)
- 1 package (1/4 ounce) quick-rise yeast
- 2 1/2 cups all-purpose flour, plus additional for rolling
- 1/2 teaspoon salt
- 2 tablespoons garlic-infused olive oil
- 1 cup thinly sliced yellow onion
- 3/4 cup thinly sliced roasted red peppers, well drained
- 1/4 cup finely chopped Marcona almonds
- 1/2 cup finely grated Manchego cheese
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon dried rosemary, crushed
- 1/4 teaspoon ground black pepper

Directions:

In large bowl, stir water and yeast together until dissolved; set aside 10 minutes or until mixture is bubbly. Stir in flour and salt until well combined. Turn dough onto lightly floured surface; knead 5 minutes. Place in lightly greased bowl, turning to grease top. Cover; let rise in warm place (80° to 85° F.), until doubled, about 30 minutes.

Preheat oven to 400° F. Divide dough into six equal pieces. On lightly floured surface, with floured rolling pin, roll each dough piece out into a 6-inch oval. Place on lightly greased cookie sheets. Brush dough with garlic oil. Top with onion, roasted red peppers and almonds; sprinkle with Manchego cheese.

In small bowl combine smoked paprika, rosemary and pepper. Sprinkle mixture over each round. Bake 8 to 10 minutes or until golden brown.

Serve warm with a glass of Rias Baixas Albarino.

Makes 6 Flatbreads.