

BASQUE PIZZA *with* FONTIAGO *and* MERGUEZ SAUSAGE

Chef Lisa Graves, The Caucus Room, Washington, DC

Yield: 4-6 servings

ingredients

1 sheet frozen
puff pastry, thawed

All-purpose flour as
needed

1 tablespoon garlic,
puréed

3 ounces merguez or
chorizo sausage
(approx. 1 medium link),
thinly sliced or crumbled
and fully cooked

½ small eggplant, roasted

4 sweet cherry tomatoes,
sliced

½ cup baby arugula,
loosely packed

½ roasted red pepper,
peeled and julienned

4 ounces **Fontiago**,
shredded

Salt & ground black
pepper to taste

Fresh basil leaves
to garnish

method

- Preheat oven to 400° F (or to temperature listed on puff pastry package).
- Unfold puff pastry on a lightly floured surface. Cut a 9" to 11" disc (or square) of puff pastry and place on a baking sheet. Pierce puff pastry thoroughly with a fork.
- Spread puff pastry with garlic purée, leaving a ½" border around outer edge. Place sausage, roasted eggplant, tomato slices, arugula and roasted red pepper on the puff pastry. Top with shredded **Fontiago** and season with salt & pepper.
- Bake for 10 - 15 minutes, or until cheese is fully melted and puff pastry is lightly browned. Garnish with fresh basil. Slice and serve immediately.

"I love Fontiago – not only is it an excellent snacking cheese, but it also melts well. The flavor really enhances pizza and hot sandwiches. If there's a piping hot pizza with Fontiago...look out! I could eat the whole thing!"

Ian Plumbley,
Sales