



# Total Locals Club

Recipe for pairing with Total Locals  
Club April 2009 Selections

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## Zucchini and Red Onion Puff Pastry Flatbread

Yield: Makes 4 to 6 servings  
(may be doubled using both puff pastry sheets)

### Ingredients:

- Nonstick vegetable oil spray
- 1 sheet Frozen Puff Pastry – thawed (or both sheets for larger group)
- 1 cup garlic-and-herb cheese spread (such as Boursin or Alouette), divided
- 3/4 cup finely grated Parmesan cheese, divided
- 3 tablespoons chopped fresh Italian parsley, divided
- 1 small red onion
- 1 7- to 8-inch-long zucchini (yellow or green), cut crosswise into 1/8-inch-thick rounds, divided
- Olive oil



Preheat oven to 400°F. Line baking sheet with parchment paper; spray with nonstick spray. Unroll dough onto parchment. Spread half of herb cheese over 1 long half of puff pastry dough, leaving 1/2-inch plain border. “Dock” half the pastry with a fork to prevent puffing when baked. Do not “dock” the plain border. Sprinkle with half of Parmesan and 2 tablespoons parsley. Using parchment as aid, fold plain half of dough over filled half (do not seal edges). Spread remaining herb cheese over top; sprinkle with remaining Parmesan. Remove enough outer layers of onion to yield 2-inch-diameter core; cut into 1/8-inch-thick rounds. Arrange 1 row of zucchini down 1 long side of dough. Arrange onion rounds in row alongside zucchini. Arrange 1 more row of zucchini alongside onion. Brush vegetables with oil; sprinkle with salt and pepper. Bake bread until puffed and deep brown at edges, about 24 minutes. Sprinkle with 1 tablespoon parsley.

Start your party off with this flatbread and either Sangiovese or even the Merlot!