



Total Locals Club

Recipes for pairing with Total Locals
Club April 2016 Selections

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Grilled Olive And Feta Stuffed Focaccia

Servers 6-8. Pair with 2014 Kitfox Treasure Cellars Pinot Noir.

Ingredients:

- 1 1-pound package purchased fresh whole wheat pizza dough
- 2/3 cup coarsely crumbled feta cheese
- 1/2 cup golden raisins
- 1/3 cup diced pitted Kalamata olives
- 1 teaspoon chopped fresh rosemary
- 1/2 teaspoon flaked sea salt
- All purpose flour
- Extra-virgin olive oil

Directions:

Prepare barbecue (medium-high heat). Let dough rest on work surface 15 to 20 minutes. Stretch and roll out dough to thin irregular 16x9-inch rectangle. Sprinkle half of dough evenly with crumbled feta cheese, golden raisins, diced Kalamata olives, and 3/4 teaspoon chopped fresh rosemary; sprinkle lightly with coarsely ground pepper. Fold plain dough half over filling to enclose, forming about 9-inch square. Seal dough edges.

Sprinkle large piece of parchment paper with flour. Transfer dough to parchment; pierce to release any air pockets. Roll out dough to 11- to 12-inch square. Sprinkle 1/4 teaspoon flaked salt over; press into dough.

Using parchment as aid, flip dough over onto grill. Sprinkle top with 1/4 teaspoon flaked salt; press into dough. Cook until bottom of dough is brown, 5 to 6 minutes. Turn focaccia over. Brush top lightly with oil. Cook until bottom is deep brown and bread is cooked through, 5 to 6 minutes. Turn bread over onto cutting board; brush top lightly with oil. Sprinkle with remaining 1/4 teaspoon chopped fresh rosemary.

