



Cooking Demonstration Recipe by Francesca Zito ***August 3rd, 2013***

Upside Down Pizza Bread

We have bread, cheese and veggies at the market. Here's how to make a quick and yummy pizza.

Shopping List

1 loaf of Sourdough bread
3 large tomatoes
1 large onion
1 medium/large zucchini
1 package of plain, Chevre or bell pepper Chevre
Olive oil
Salt and Pepper

LCFF Vendor Who Provided Produce/Product for Recipe

Lori's Main Street Bakery
Sky Hoyt Specialty Grower
Sky Hoyt Specialty Grower
Morgan Valley Farms
Yerba Santa Goat Dairy

*From your pantry
preferably kosher salt / freshly ground pepper*

Notes

I used a food mill (manual version of a food processor) to make this dish. You can use a blender or food processor.

Directions

Chop two of the tomatoes into chunks and puree. Pour puree into a sauce pan, place over low heat and reduce by half. Add just a pinch of salt and pepper. Tomatoes are 95% water so this will create a concentrated sauce. Slice the remaining tomato very thinly and set aside.

Quarter the onion and slice thinly. In a large sauté pan, add about 2-3 T of Olive Oil and gently heat. Add onions and cook over medium-low heat. We do not add salt at this point as it will release the water in the onion making the onions stringy. Reduce heat if needed to keep from burning. This is low and slow cooking. The longer you cook the more deep the color of the onions. I cooked for about 30 minutes at the market which was enough to get color on the onions and make the melt in your mouth. When onions are cooked add a sprinkle of salt and some good grinds of pepper, toss.

Slice the zucchini into 1/4" rounds. In a sauté pan, over medium high heat, add about 1 to 2 T. of olive oil and brown the rounds. Remove from pan when done and set aside.

Slice the bread horizontally about 3/4" to 1" thick. When tomato sauce, caramelized onions and zucchini are done you are ready to assemble. Spread the bread with a thin layer of the chevre. Add a layer of caramelized onions, a layer of the fresh tomatoes and top with zucchini slices (artfully arranged of course!), then drizzle the tomato sauce on top

Slice into squares and serve!

Variations

We made many variations, onions and tomatoes, onions and zucchini, just onions and cheese! Use the sauce on the bottom, traditional style. Roast garlic and substitute for the onions. Top with some fresh herbs – basil, mint, tarragon, oregano, or parsley. Grill slices of red and green peppers for a topper. Use whole grain bread for a nutritious option or Lori's Main Street GREAT bread for a flavorful base.

Suggested Wine Pairing

Try with a Sangiovese, Syrah or Barbera.



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Peaches and Strawberry Bliss

The peaches were just too perfect, I didn't want to hide their flavor, just enhance it and make it more elegant to serve as a dessert.

Shopping List

2 ripe peaches
1 dozen strawberries
3 sprigs of basil
White Balsamic Green Apple
vinegar
Salt and Pepper

LCFF Vendor Who Provided Produce/Product for Recipe

EGB Farms
Cerro Negro Farms
Glo's Glee Organic Garden
Hue de Laroque Farm

*preferably kosher salt / freshly ground
pepper*

Notes

I used a food mill (manual version of a food processor) to make this dish. You can use a blender or food processor.

Directions

Slice the two peaches in half, remove pits and cut into wedges (about 8-12 per half).

Puree the strawberries and basil using either a food mill (or blender). In a sauté pan over low heat, add the puree mixture, a tablespoon of the balsamic and a pinch of salt and pepper. Gently heat until the mixture is blended.

Divide the slices into 2 medium or 4 small bowls. Drizzle with strawberry, balsamic, basil puree. Serves 2-4.

Variations

Substitute mint or tarragon for basil and nectarines for peaches. Use blackberries instead of strawberries.

Suggested Wine Pairing

Bubbles are my favorite dessert pairing but this could work with a late harvest Moscato or Riesling.