



Savory Flatbread Antipasti

Serves up to 12 as a light bite or antipasti

Crisp Flatbreads are a welcome addition to any food station for the Holidays. It satisfies everyone's indulgence in bread, and with a variety of savory toppings, can actually be part of an antipasti spread. At *Leaf of Eve*, the **Bella Cucina** line of gourmet food products makes these recipes a snap, and usually can be pulled together with whatever you have on hand. Start with the **Pane Rustico**, and then choose from any of variations listed. None will surprise and wow your guests as much as the Bella Cucina brand **Aromatic Rosemary and Lavender Savory Salt**. A final drizzle of high quality extra virgin olive oil will make each serving authentic Italian!

Ingredients:

1 package Bella Cucina brand Pane Rustico flatbreads
1 cup olive oil
Toppings as desired (*see variations below*)
1 tablespoon high quality extra virgin olive oil, for garnish

Prepare the Pane Rustico:

Preheat the oven to 350° F.

Carefully separate the flatbreads and lay on a flat surface. Lightly brush one side of each flatbread with about 1 tablespoon of olive oil. Place directly on the oven rack and bake for about 5 minutes. Remove and add toppings. *Note: for ease in service, I like to bread my flatbreads in half or quarters when they come out of the oven before dressing them.*

Topping Variations:

Aromatic Rosemary and Lavender Salt:

Sprinkle the warmed, oiled flatbread with about 1 tablespoon of the aromatic salt. Serve immediately.

Cured Italian Meat, Goat Cheese, Roasted Vegetables and Baby Spinach:

Coarsely chop cured meat (use Bresaola, Prosciutto, Pancetta, Mortadella, Sopprassetta, etc.) and arrange over the warmed oiled flatbreads. Cut thin rounds of room temperature goat cheese (or crumble pieces of goat cheese) and spread around on top of the meat. Add Roasted Vegetables, or rehydrated sun dried tomatoes, or fresh tomatoes—when in season. Scatter some fresh baby spinach on top. Drizzle with high quality extra virgin olive oil for garnish. *Note: Before adding the spinach you can place the flatbread back in the oven to heat and soften the goat cheese.*

Taleggio Cheese and Honey-Balsamic Glazed Pears:

Prepare the Honey Glazed Pears. In a heavy-duty skillet, melt 3 tablespoons of honey over medium high heat. It will begin to bubble and after about 5 minutes it will turn amber. Add the pear slices and carefully toss to coat. After simmering in the honey mixture for about 10 minutes more, add 1 tablespoon of balsamic vinegar and stir to combine. Cook for about 2 minutes more.

Grate Taleggio cheese (or substitute any robustly flavored Italian cheese) on warmed, oiled flatbread. Using tongs carefully remove the glazed pears and place on top of the cheese covered flatbreads. Drizzle the remaining sauce as a garnish.