



Recipe Flavored for Barcelona

Costa Brava Catalonia Blenditarian Pizza

Mushrooms enhance the sausage flavor

- 8 ounces chorizo dry cured sausage
- 4 ounces fresh cremini (Baby Bella) mushrooms, cleaned
- 1 (13.8 oz.) refrigerated classic pizza crust dough
- Olive oil as needed
- 2 cups shredded Manchego cheese
- 2 large tomatoes, thinly sliced
- Salt; ground black pepper to taste
- 2 to 3 Tablespoons chopped fresh chives
- 1/4 cup cilantro leaves or as desired

Preheat oven to 400-degree F. Lightly oil 14 inch round dark pizza pan. Set aside.

Remove any hard rind from sausage; chop into pieces; place in food processor. Quarter mushrooms; place in food processor. Process mixing meat and mushrooms until mixture is combined into ground meat texture.

Place mixture into hot oiled large cast iron pan, cook over medium to medium high heat for about 10 minutes; stirring often until mixture is lightly brown. Remove from heat; set aside to stay warm.

Prepare Crust: Unroll and flatten refrigerated dough crust in greased 14 inch round dark pizza pan. Brush crust with olive oil. Bake in preheated 400-degree F oven for 8 to 10 minutes or starting to brown. Remove from oven.

Sprinkle 2 cups shredded cheese over the crust; then layer tomato slices over cheese; top with chorizo mushroom mixture. Return pizza to 400-degree F oven; bake about 10 minutes or until crust is lightly brown.

Remove from oven; sprinkle with chopped chives and cilantro leaves as desired. Cut into wedges to serve: Serve warm. Yield 8 slices

Cook's Note: The original recipe used fresh chorizo sausage, which our stores didn't carry. I found that using a chorizo sausage link with mushrooms added the moisture and texture that created a delicious pizza that was very easy to make.

Recipe Inspired by Cathy Mantuano and Tony Mantuano, "Wine Bar Food"

About the Recipe: The combination of flavors with chorizo sausage, fresh mushrooms, sliced tomatoes, and Manchego cheese blend together easily creating a new exciting pizza. Add some glasses of red wine and you can imagine a trip to the "Wild Coast" of Spain.