

RECIPE

Rustic Matzo Pizza

Ingredients

2 matzo squares

1/2 cup Taleggio cheese

1 cup various mushrooms,
preferably hen of the woods,
oyster, or shiitake, roughly
chopped

A handful of arugula, for garnish

Sea salt, to taste

A drizzle of Extra Virgin Olive
Oil

A pinch of red pepper flakes
(optional)

Instructions

Preheat the oven to 450 F.

On a large baking sheet, place the matzo squares and cover with small pieces of Taleggio and the mushrooms so it is evenly covered.

Drizzle with olive oil and season with sea salt, to taste.

Bake for 15-20 minutes until the mushrooms are nicely roasted and the cheese is melted.

Top with arugula and a pinch of red pepper flakes and serve.

WINE

*Pair with a very classic **Bordeaux Rouge (K)**. Cabernet-based blends will certainly amp up the pepper and cheese and bread balance young tannins.*