

Stuffed Portobello Mushroom Pizza

Serves 6-8 as an appetizer or first course



- 4 large or 8 medium Portobello mushrooms
- 2 tablespoons olive oil for brushing
- Sea salt and freshly ground black pepper to taste
- ½ cup pizza sauce (recipe follows).
- 6-8 ounces of fresh mozzarella cheese, thinly sliced
- 8 slices of prosciutto
- ½ cup fresh tarragon leaves

Prep the mushrooms by wiping clean with a paper towel and scooping out the “gills”. Brush both sides with olive oil and season with salt and pepper.

Either on a hot grill or your oven set to broiler, cook mushrooms on both sides until slightly soft. Discard any excess liquid in the mushroom cap, and spread enough pizza sauce to coat the bottom of each mushroom.

Top with sliced mozzarella, prosciutto (if using smaller mushrooms, cut each slice in half), and place back either in the oven or on the grill until the cheese melts and the sauce is warmed through, about 2-3 minutes. Place on a platter or individual plates and top with the fresh tarragon.

Wine Pairing – Villa del Monte Monte 2011 Pinot Noir Santa Cruz Mountains, Regan Vineyard, or Villa del Monte 2006 Merlot Reserve, Carneros Moon Vineyard



Easy Pizza Sauce

Yield – 1 pint

- 1 (4-ounce) can tomato paste
- 1 ½ cups water
- 1/3 cup extra-virgin olive oil
- 2 cloves garlic, minced
- Salt and pepper
- 1 teaspoon dried oregano leaves
- 1 teaspoon dried basil leaves

Mix together the tomato paste, water, and olive oil. Mix well. Add garlic, salt and pepper, to taste, oregano, basil, and rosemary. Mix well and let stand several hours to let flavors blend. No cooking necessary, just spread on dough.