



## Wild Mushroom and Granny Smith Apple Flatbread

Feeds 8 guests appetizer portions or 4 guests for full size  
Pre-heat oven to 375.

This recipe appears to have a lot of steps, but is well worth the flavors. Each of the recipes below can be used in many other recipes. Once you get the hang of making them you can make them up ahead and refrigerate for other uses.

Lay out all of your ingredients first and pre-measure for ease and organization.

4	flatbreads or nan breads
8TBL	Prima's Garlic aioli (see below)
12 TBL	Gruyere thinly sliced
2	Green apples
1 1/2lb	Roasted wild mushrooms (see recipe below)
5oz	soft goat cheese
2oz	Prima's Meyer Lemon vinaigrette
2oz.	Parmigiano Reggiano, shaved
1tsp	Prima's White Truffle Oils

### Garlic Aioli

1 TBL	Minced garlic
1/2 TBL	Dijon mustard
1	egg yolk
4tsp	Prima's Lemon White Balsamic
1tsp	salt
2/3cup	Prima's Meyer Lemon olive oil

Combine all ingredients in a food processor except oil. Pulse. Drizzle oil in gradually to emulsify.

### **Roasted Wild Mushrooms**

1 1/2 lbs. wild mushrooms  
1 shallot  
½ TBL minced garlic  
4 +2 TBL Prima's premium EVOO  
3oz chardonnay  
1TBL chopped thyme  
1TBL chopped fresh basil  
salt and pepper to taste

Heat 4 TBL of olive oil over medium heat. Add shallots and cook until translucent.

Add garlic for 1 minute, then mushrooms. Sauté for 5 minutes gently.

Deglaze pan with white wine, burn off alcohol with remaining 2 TBL of olive oil. Remove from heat. Add basil and thyme, salt and pepper.

Spread mixture onto a baking sheet. Bake for 15 minutes at 375. Let cool

### **Prima Olive's Meyer Lemon Vinaigrette**

1 ¼ TBL Dijon mustard  
½ tsp Dried basil  
¼ Cup Sherry vinegar  
½ Cup Prima's Smoked Balsamic  
¾ Cup Prima's Meyer Lemon olive oil  
1TBL Minced garlic

Combine mustard and basil in a bowl.

Blend vinegar, smoked balsamic, garlic. Add mustard and basil mixture. Pour in Meyer Lemon Olive Oil. Season with salt and pepper.

### **Directions for Assembly:**

Spread garlic aioli over each flatbread.

Layer half the Gruyere cheese over each flatbread and then add apples.

Layer Roasted Wild Mushroom and top with crumbled goat cheese.

Layer remaining gruyere cheese

Bake in oven at 375 for 6 minutes, until bottom is crisp and top ingredients are lightly caramelized.

Toss arugula in the vinaigrette and place on top of flatbread. Dress with shaved cheese and drizzle truffle oil over each flatbread lightly.