

## GRILLED PIZZA BIANCA WITH SALAMI AND SEASONAL VEGETABLES



For this recipe, I like to use pesto as a foundation for the toppings. Some might use a good extra virgin olive oil, but I find the extra kick of basil and garlic delicious. Each topping has a unique flavor so, rather than layering, I space them out to highlight each ingredient. After grilling, I cut the pizza into pieces and serve as an appetizer. Be imaginative with your toppings and take advantage of seasonal freshness. You'll be amazed at how versatile the bread is and how easy it is to impress your guests.

*- Leslie Mackie*

### INGREDIENTS:

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Serves 8 as an appetizer

- 1 piece Macrina Pizza Bianca
- 1 portobello mushroom, thinly sliced
- 1 medium zucchini, thinly sliced
- 3 tablespoons extra virgin olive oil, divided
- 1/2 teaspoon garlic, finely chopped
- 1/2 teaspoon fresh oregano, coarsely chopped
- 1/2 teaspoon fresh rosemary, finely chopped
- 2 tablespoons pesto
- 1 ovalini fresh mozzarella ball (an egg-sized ball; if using a larger ball, adjust portion)
- 8 slices finocchiona salami (or similar)
- 10 green olives, pitted and coarsely chopped
- Salt and black pepper, to taste

### DIRECTIONS:

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Warm grill until it reaches 400-450°F.

Combine the portobello mushroom and zucchini in a medium bowl. Toss with 2 tablespoons of extra virgin olive oil, garlic, oregano, rosemary and a sprinkle of salt and pepper.

Grill the zucchini and mushroom slices for 3-5 minutes until cooked through.

Lightly grill the Pizza Bianca for 1-2 minutes until warm. Remove from grill and spread with the pesto, then place the roasted vegetables, mozzarella and salami over the top. Return to the grill for 3-5 minutes.

Sprinkle on the chopped green olives and drizzle with the remaining olive oil. Add a dash of salt and cracked black pepper. Cut into 8 pieces and enjoy!