

BOTASEA

Warm Bacon Salad Pizza paired with Botasea Rosato di Palmina

2 slices bacon, chopped
½ cup onion, chopped
½ cup red wine vinegar
4 tablespoons honey
½ teaspoon red chili pepper flakes
1 tablespoon fresh oregano, chopped
¼ cup Fontina cheese, grated
2 tablespoons Parmigiano cheese, grated
5 ounces baby spinach
1 tablespoon prepared Dijon mustard
1 tablespoon Extra Virgin Olive Oil
Salt & pepper
4 hard-boiled eggs, chopped
4 pizza skins

1. Preheat your oven to 550 degrees.
2. Sauté the bacon and onion until they soften. Stir in the vinegar, honey, pepper flakes and oregano. Remove the bacon and onion, leaving the juices in the pan.
3. Spread a quarter of the bacon and onion on each pizza skin then top with a quarter of the Fontina and Parmigiano cheeses. Bake the pizza until the cheese is bubbling.
4. Meanwhile, wilt the spinach in the pan and stir in the mustard and olive oil. Season with salt and pepper.
5. Place the spinach on top of the pizza and scatter the chopped eggs on top.

