

PIZZA *Antica*



FALL 2011

# Harvest Time!

---

Wow! Is summer over already?! We could ask how, why, etc., but it ain't gonna change. Summer's toast.

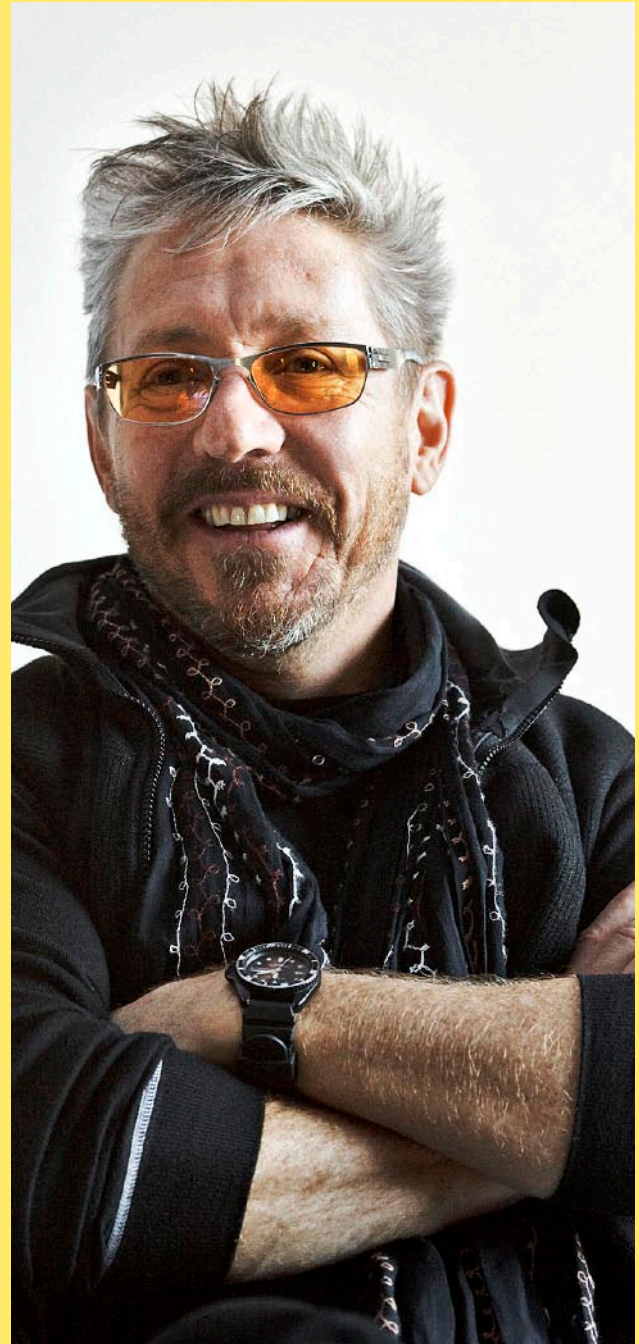
Now, there are silver linings to that gray little cloud; the weather is awesome in fall, the light is nonpareil, and best of all, it's harvest time! In the kitchen, we are overwhelmed with the incredible array of new delicious stuff to entertain with, never mind the summer goodies that haven't played out yet.

The easy choice for a summer/fall recipe-share would be one praising everybody's darling, the vine-ripe tomato; we tend to not choose that path. Instead we're here to sing praises to that homely favorite, the beetroot! Sweet/sharp, rich/funky, hot/cool, our recipe will spell out the particulars of our beloved Beet Bruschetta with Walnuts and Gorgonzola. And so what if summer's over, it sure is nice out!

Cheers,



Gordo





# Salt Roasted Beet & Gorgonzola Bruschetta

*Yields 16*

**½ pound chioggia beets**  
**½ pound yellow beets**  
**1 loaf of walnut bread, sliced ¾ inch thick, each sliced in half on a bias**  
**1 cup toasted walnuts**  
**1 pound kosher or rock salt**  
**1 bunch watercress, leaves picked, stems discarded**  
**Champagne vinaigrette (recipe follows)**  
**Gorgonzola spread (recipe follows)**

Heat oven to 350 degrees. Wash beets, remove stems, and place in a roasting pan. Cover with salt. Roast until tender, about 30 minutes. Remove beets from oven, allow to cool, and peel by rubbing the skin off. Dice into ½ inch pieces. In a 550-degree oven, with convection, toast walnut bread slices. While the bread is toasting, toss beets in champagne vinaigrette, walnuts, and watercress. Allow the golden brown toasts to cool momentarily, smear with gorgonzola spread, and top generously with beet mixture.

## Champagne Vinaigrette

*Yields 2 cups*

**¼ cup shallots, minced**  
**¼ cup champagne vinegar**

**¼ teaspoons Coleman's dry mustard**  
**1 tablespoon extra virgin olive oil**  
**½ cups canola oil**  
**½ cup boiling water**  
**Salt & Pepper**

Mix the vinegar, shallots, salt and pepper to taste, and let sit for 30 minutes. Strain out the shallots and set aside. Mix the dry mustard with the strained vinegar. Place in tall container in preparation for blending. Using a blender, slowly add the oils to the vinegar mixture. When the mix starts to thicken, alternate oil and hot water, blending continuously. When well incorporated, add the shallots, and season with salt and pepper to taste.

## Gorgonzola Spread

*Yields ¾ cup*

**2 ounces mascarpone**  
**4 ounces gorgonzola dolce (room temperature)**  
**⅛ teaspoon chopped thyme**  
**1 teaspoon chopped parsley**  
**⅔ teaspoon diced shallots**

Using a spoon, mix all ingredients together. Season with salt and pepper, and chill mixture until use.

# Jasmine Tea Mint Limeade

*Yields One 15-Ounce Beverage*

**Ice**

**4 mint leaves**

**2 ounces fresh lime juice**

**1 ounce simple syrup (equal parts  
of sugar and water)**

**Chilled jasmine tea**

Place mint leaves inside your glass, and crush, or muddle them until the oils are released. This only takes a few seconds; you are trying to bruise the leaves but not smash them.

Fill the glass with Ice and add 2 ounces of fresh lime juice and 1 ounce of simple syrup.

Top off the glass with chilled Jasmine tea and mix so all of the ingredients are well incorporated.

Garnish with a lime and enjoy.

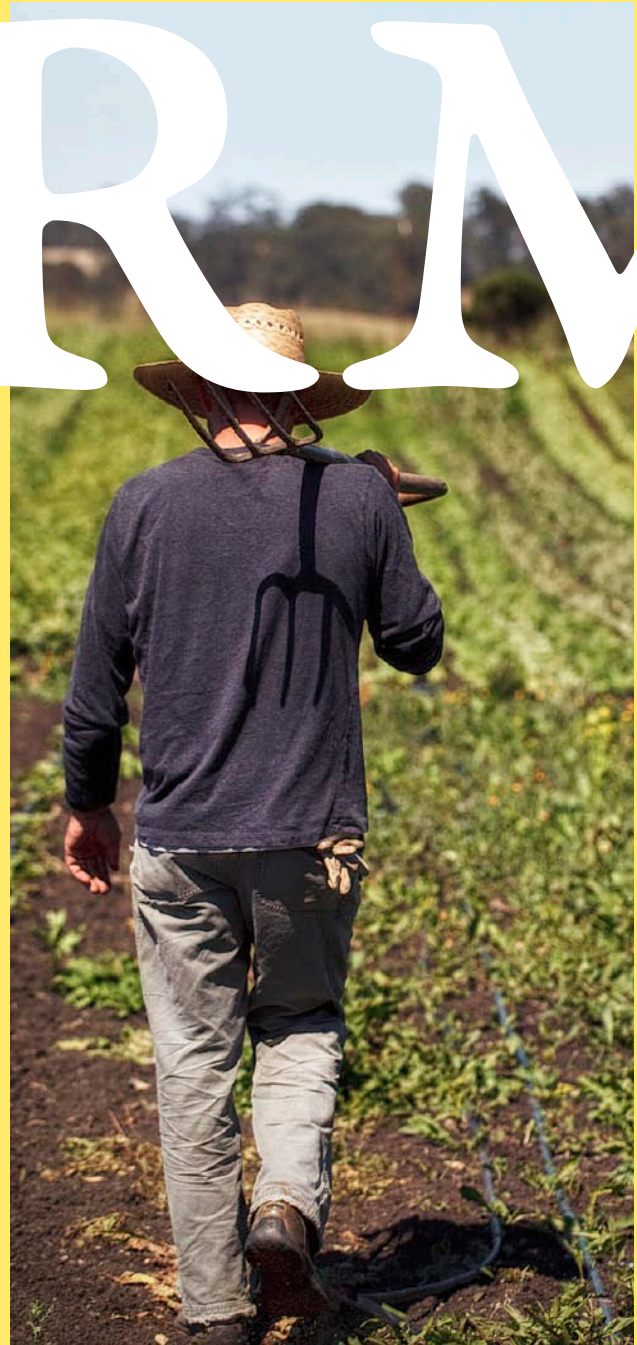


As you know by now, we believe that every dish begins at the farm and every ingredient we use must be the freshest, local and best available. Without our local farmers, Pizza Antica would not be possible. In honor of our awesome farmers, we would like to share the credit with one of our favorites, SMIP Ranch.

## SMIP RANCH, WOODSIDE, CALIFORNIA

---

Pizza Antica takes their food philosophy one step further through a partnership with SMIP Ranch (SMIP is an acronym for Sic Manebimus In Pace, Latin for “thus we will remain in peace”), located in the hills above Woodside. Approximately half of our produce comes directly from five acres of the ranch’s land, all of which is grown without the use of synthetic pesticides, herbicides, or fertilizers. Our collaboration with the land owners and farmers allows us to demonstrate our allegiance to the global effort for earth stewardship and safe, sustainable food while providing guests with the freshest ingredients possible.



# Visit Us

---

Lafayette

3600 Mt. Diablo Boulevard

925.299.0500

Mill Valley

Strawberry Village

800 Redwood Highway, Suite 705

415.282.0600

Santa Monica

Santa Monica Place

395 Santa Monica Place, Suite 304

310.394.4080

San Jose

Santana Row

334 Santana Row, Suite 1065

408.557.8373

[www.pizzaantica.com](http://www.pizzaantica.com)

Follow us on Twitter: [@PizzaAntica](https://twitter.com/PizzaAntica)

Like us on Facebook (each location has its own page)