

MICHAEL BARRETO'S FLATBREAD DEL PATRON



INGREDIENTS

- Homemade or pre-made pizza dough (room temp, ready to roll)
- Olive oil (for brushing)
- Mozzarella or smoked mozzarella (sliced thin or grated)
- Spanish-style chorizo (sliced thin)
- Roasted red peppers (jarred or homemade)
- Caramelized onions (slow-cooked until golden and jammy)
- Fresh oregano or thyme

BBQ GRILLING INSTRUCTIONS:

- 1. Preheat the Grill:** Medium-high heat (around 450°F). If using charcoal, let the coals settle into a nice even glow.
- 2. Prep the Dough:** Roll out the dough into a rustic shape. Brush both sides with olive oil to prevent sticking and help crisp it up.
- 3. Grill the Dough (First Side):** Place dough directly on the grill grates. Grill for 2–3 minutes until bubbles form and you get those beautiful char marks. Flip it.
- 4. Add the Toppings (On the grilled side):**
 - Layer mozzarella or smoked mozzarella
 - Add chorizo slices
 - Scatter roasted red peppers
 - Spoon on caramelized onions
 - Sprinkle fresh herbs
- 5. Finish Grilling:** Close the lid and grill for another 3–5 minutes until the cheese is melted and the crust is crisp.
- 6. Serve It Up:** Slice and serve hot with a generous pour of 2021 Rojo del Patron!

Pairing Notes:

This flatbread leans into the wine's earthy backbone and ripe fruit character. The smoky cheese and savory chorizo mirror the wine's depth, while the roasted peppers and onions add a touch of rustic sweetness that plays beautifully with its tannins and acidity.