

## GROUND LAMB, CHERRY TOMATO, AND WHIPPED FETA FLATBREADS

by Georgeanne Brennan

*Bakeries in France are changing, producing all kinds of interesting breads in addition to the traditional baguettes. One in Provence makes Armenian flatbreads with a generous topping of seasoned ground lamb. We buy one (or more) to take home, open up a red wine that loves lamb, like the Corbières, and settle outside in a shady spot. This is my version.*

### FLATBREAD

1 package active dry yeast  
(2½ teaspoons)  
1 cup lukewarm water  
½ teaspoon sugar  
½ teaspoon sea salt  
3 tablespoons extra-virgin olive oil  
2½ to 3 cups all-purpose flour

### WHIPPED FETA

3 ounces feta cheese  
2 ounces whipped cream cheese  
1 tablespoon extra-virgin olive oil  
1 teaspoon fresh lemon juice

### TOPPING

½ to ¾ pound ground lamb  
½ pint cherry tomatoes, halved  
1 teaspoon dried oregano  
1 teaspoon sea salt  
2 tablespoons extra-virgin olive oil  
1 tablespoon grated Parmesan cheese

**TO MAKE FLATBREAD** Dissolve yeast in water and then stir in sugar. Let stand until foamy, about 5 minutes. Pour yeast mixture into a food processor and add salt, 2 tablespoons of oil, and 2 cups of flour. Pulse while gradually adding more flour until dough comes together in a soft ball. Turn dough out onto a lightly floured work surface and knead until smooth and elastic, about 7 minutes. Shape into a ball. Oil a large bowl with remaining 1 tablespoon oil. Add dough to bowl and then turn ball to coat on all sides with oil. Cover bowl with a damp cloth and let dough rise until doubled in size, 1½ to 2 hours.

**TO MAKE WHIPPED FETA** Put feta in food processor and process until cheese is in small pieces. Add whipped cream cheese, olive oil, and lemon juice and process until smooth. Cover and refrigerate until ready to use.

**TO ASSEMBLE** Preheat oven to 475°F. Punch down dough and turn out onto a lightly floured work surface. With a rolling pin, start rolling from the center outward, rotating dough as needed and flipping it over once until you have an oval about 15 inches by 12 inches, and ¼ inch thick. Sprinkle a baking sheet with flour. Place dough on baking sheet and brush with olive oil.

Spread dough with whipped feta, about ¼ inch thick. Dot all over with small bits of crumbled lamb, and finish with tomato halves, some cut side up, others cut side down.

Bake until edges of the crust are golden brown and lamb is cooked through, about 10 to 12 minutes. Remove, sprinkle with oregano and salt, drizzle with olive oil, and finish by sprinkling Parmesan over all. To serve, cut crosswise into 6 to 8 pieces.

Serves 2–3



The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at [www.georgeannebrennan.com](http://www.georgeannebrennan.com).



2022 CORBIÈRES ROUGE “RÉSERVE  
LA DEMOISELLE” • DOMAINE DE FONTSAINTE

**P**EAK INSIDE THE CELLARS OF MOST KLWM STAFF (often just a rented locker in a climate-controlled warehouse), and you might be surprised that the bottle you’ll see the most is not an exalted cuvée from Burgundy or the Rhône Valley, but one of the extraordinary bargains of our portfolio, from an underappreciated region of France we know to produce great quality and value: Domaine de Fontsaïnte’s Corbières “La Demoiselle.” Hailing from the rugged and windswept hills of Corbières, which teem with *garrigue* and olive groves, La Demoiselle delivers a glorious taste of the South. Made mostly from the Languedoc’s great red grape, Carignan, from vines planted as far back as 1904, this *rouge* achieves that rare feat of delivering class, charm, and complexity whether you open it right after release or twenty years later. With notes of dark fruit, leather, and spice, and an abundance of soul, the 2022 vintage is no exception. It’s no wonder why my colleagues have been stashing cases of this wine away to drink over many years. I, for one, plan to open this bottle many more times in the decades to come. —Tom Wolf

\$22.00 PER BOTTLE \$237.60 PER CASE

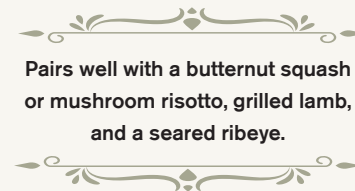


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2019 ROSSO DI MONTALCINO  
FERRETTI

**I**T’S AN EXCITING—AND DAUNTING—MOMENT when a grape grower who has always sold off their fruit decides to make wine from their land for the first time. This is exactly what Matteo Perugino did on the completion of his studies in nearby Siena in 2016. Blessed with six hectares of Sangiovese vines eligible to make Brunello di Montalcino, running across some of the highest land in the region, Matteo realized his family’s terroir was too special not to launch his own project. Named for his grandfather, Ferruccio Ferretti, who was among the founding members of the Brunello di Montalcino Consortium, this *azienda* is producing beautiful Rosso di Montalcino. Made from 100% Sangiovese, this *rosso* is incredibly chiseled and pure—tasting it, you get a sense of a masterful balance and freshness, which largely come from the high elevation and limestone soils littered with rocky *galetto*. Evoking red berries, pomegranate, blood orange, and a faint whisper of leather, this Rosso di Montalcino offers a beautiful match for your favorite cut of steak. —Tom Wolf



Pairs well with a butternut squash or mushroom risotto, grilled lamb, and a seared ribeye.

\$47.00 PER BOTTLE \$507.60 PER CASE

					
2022 Corbières Rouge “Réserve La Demoiselle” <i>Domaine de Fontsaïnte</i>	60% Carignan, 30% Grenache Noir, 10% Mourvèdre	Carignan vines planted in 1904 Clay, limestone, gravel, <i>galets</i> (riverbed stones)	Serve <i>slightly cool</i> 58–62°F Decant recommended	Dark fruit, leather, spice Class, charm, complexity	Drink now through 2030
2019 Rosso di Montalcino <i>Ferretti</i>	Sangiovese	Vines planted in 1985, 1997, 1998 Clay, limestone	Serve <i>slightly cool</i> 58–62°F Decant optional	Red berries, blood orange, leather Chiseled, pure, fresh	Drink now through 2030

LEFT Winemaker Bruno Laboucarie. © Domaine de Fontsaïnte

COVER Ferretti’s Matteo Perugino. © Gail Skoff