



## FARMERS CHEESE MARINATED CHICKEN FOCACCIA PIZZA

Chef Poncho Vasquez - VALLEY FORD CHEESE & CREAMERY  
PAIR WITH 2016 NAGASAWA ESTATE CHARDONNAY

This is a simple and delicious dish that introduces the art of bread making in an easy to follow method. It combines a middle eastern take on our farmers cheese in place of traditional yogurt. The acidity from the marinated chicken pairs beautifully with the Paradise Ridge Winery 2016 Nagasawa Chardonnay.

### INGREDIENTS

1 whole dressed chicken, 1 cup farmers cheese, 2 stalks diced green garlic, 2 sprigs dill, roughly chopped, 2 sprigs parsley, roughly chopped, 2 sprigs lemon balm, roughly chopped, 1 tbs lemon juice, 2 tbs extra virgin olive oil, 1 tbs kosher salt, 1 tsp fresh cracked black pepper, Extra virgin olive oil for brushing.

Focaccia - 1 cup bread flour, 3/4 cup water, 1/4 tsp dry active yeast, 2 tsp kosher salt, 3 oz grated Highway 1 Fontina, Reserved farmers cheese, 6 slices, thinly shaved whole lemon (seeds removed) 1 bunch of your favorite farmers market vegetable (broccolini, radish, etc) cut into bite size pieces, 3-4 leaves of fresh oregano, torn

### DIRECTIONS

Dry off the exterior of the chicken with paper towels. Place on a baking sheet and set aside. Prepare the marinade by combining the farmers cheese, green garlic, dill, parsley, lemon balm, lemon juice and olive oil in a food processor. Blend until smooth, about 2 minutes, reserving about 4 tbs of marinade for the pizza. Season the chicken with kosher salt and pepper then using a glove, rub the exterior and interior of the chicken with the marinade. Place the chicken in the refrigerator uncovered for 18-24 hours. After which time, remove the chicken from the refrigerator and brush with olive oil and bake at 375 degrees F for about 45 minutes or until the internal temperature is 165 degrees F. Allow to cool slightly then cut off small portions of the leg, thigh, and breast. Reserve.

12 hours prior to cooking the chicken, mix the flour, water, yeast and salt in a large non-reactive container until the flour is absorbed and a shaggy dough forms, about 4 minutes. Cover the container with a lid. Keep in mind that the dough will at least double in size, so leave enough space in the container. Store at room temperature for 12 hours. After which turn dough out on an olive oil seasoned 9" cast iron pan. Cover loosely once more for an additional hour at room temperature.

To bake the pizza, preheat oven to 500°F. Poke the surface of the dough with clean hands to remove some of the excess air. Arrange a few dollops of reserved farmers cheese, chicken pieces, sliced lemons, market vegetables and fontina. Place in the center of the oven and bake for 12 minutes or until the surface is golden brown. Remove from the oven to cool slightly, then spray with extra virgin olive oil and torn oregano leaves. Remove from pan and cut into slices and enjoy with a chilled glass of Nagasawa Chardonnay!