

## Michael Landis Cheese Pairings & Recipes

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*Recipe featured at the Aprons Cooking School – Cheese, Wine & Dinner*

### *Chicken, Bacon & Cypress Grove Cheese Purple Haze Goat Cheese Flatbread with Chloe Pinot Noir*

#### Cypress Grove Cheese Purple Haze

Purple Haze®: The distinct and unexpected marriage of lavender and hand-harvested wild fennel pollen makes Purple Haze utterly addictive — and unforgettable. We use the finest ingredients we can get our hands on, and always start with the highest quality milk — the building block for our entire line of cheese.

#### Chloe Pinot Noir - Monterey County, California

Chloe Pinot Noir is an elegant, yet complex wine that delivers supple structure, ripe fruit flavors and robust aromas. It exudes fruit-forward flavors and aromas of fresh strawberry, juicy plum and black cherry. A plush, velvety mouthfeel is followed by an undeniably, satisfying finish with soft notes of spicy clove and vanilla.



#### Chicken, Bacon & Cypress Grove Cheese Purple Haze Goat Cheese Flatbread

Serves 2

Prep Time:10 Min

Cook Time:10 Min

Total Time:20 Min

#### Ingredients

2 Flatbreads

1 ½ cups shredded chicken breast (rotisserie chicken breast shredded)

½ yellow bell pepper, chopped

½ red onion, sliced into half-moons

½ cup cherry tomatoes, halved

3 slices bacon, cooked and crumbled

½ cup crumbled Cypress Grove Cheese Purple Haze Goat Cheese

#### Instructions

Preheat your oven to 350°F. Place Flatbreads on a baking sheet or directly on the oven rack. Par-bake for 2 minutes, then remove from the oven and add toppings. Top each with half the chicken, veggies, bacon, and Cypress Grove Cheese Purple Haze Goat Cheese. Return to the oven for about 8 more minutes, until they are heated through and the cheese is slightly melted, not runny. Serve immediately