



CHAMPAGNE

DE LOZEY

BRUT TRADITION

RECIPE



COMTÉ, CARAMELISED ONION AND SWEET PEPPER BITES

(Serves 6-8 people as an aperitif)

6 tbsp. extra virgin olive oil

A sprig of fresh rosemary

4 large onions, very finely chopped

2 cloves of garlic, finely chopped

500g pizza dough, homemade or bought

150g cooked sweet red piquillo peppers, or other sweet peppers, finely sliced

250g Comté, coarsely grated

Sea salt and black pepper

1. Preheat the oven to 200°C.
2. In a large frying pan, fry the rosemary in the olive oil for 3-4 minutes over a medium heat, to infuse the oil.
3. Add the onion and garlic and gently fry until lightly golden and caramelised. Season to taste.
4. Roll out the pizza dough and place it on an oven tray.
5. Smother it with the caramelised onion mixture, removing the rosemary.
6. Top with the sliced peppers and sprinkle all over with Comté.
7. Cook in the preheated oven for 15-20 minutes, until golden brown.
8. Slice into small squares. Serve warm.