



70'



6 PAX



DIFFICULTY  
LOW



FLEXITARIAN



KCAL\*  
300

#### NUTRITIONAL INFORMATION (by ration)

11,5	Protein
21,8	Carbs
17,9	Total fat
8,5	Saturated fat
7,2	Monounsaturated fat
1,5	Polyunsaturated fat
0,13	Cholesterol
2	Fiber
0,59	Sodium

**ALLERGENS**  
gluten, lactose, sulphites

\* Kcal by ration



DOUGHS & BREAD

## APRICOT COCA (CAKE) WITH ROSEMARY AND GOAT CHEESE

PONS

USE:

PAIR:



**PONS INFUSED WITH ROSEMARY**  
EVOO infused with Rosemary



**PONS NONNO VINEGAR**  
IGP Balsamic Vinegar



**PONS APPLE VINEGAR**  
Apple Vinegar



**SISQUELLA**  
White wine



**FLOCS**  
Cava Brut

#### INGREDIENTS

**260 g** Coca dough *(see recipe)*

**200 g** Apricots

**180 g** Goat cheese log

**150 g** White wine onion confit *(see recipe)*

**20 g** Wild arugula

**3 g** Maldon salt

Pons Infused with Rosemary

Pons Nonno Balsamic Vinegar/ Pons Apple Vinegar

#### ELABORATION

1. Knead the dough and let rise, covered, for 2 hours.

While the dough is rising:

2. Cut the apricots crosswise and remove pits.

3. Cut the goat cheese log into slices and set aside.

4. Sprinkle the work surface with flour and roll out the dough with a pin.

5. The dough may be round or rectangular but must be thin (3 mm).

6. Grease a baking pan with a bit of oil or line with parchment paper.

7. Lay the rolled-out dough on the baking pan.

8. Spread the white wine onion confit across the dough surface.

9. Spread the apricots on top of the onion confit.

10. Heat the oven to 200 °C.

11. Position the pan in the middle of the oven.

12. After 6 minutes of baking, place the goat cheese slices on top of the coca and bake for 8 more minutes.

13. The total baking time is 12 to 15 minutes.

14. When the coca is done, sprinkle the Maldon salt on top.

15. Decorate the coca with a few leaves of arugula.

16. Before serving, drizzle on a bit of Pons Infused Rosemary Oil.

If desired, finish off the dish with a few drops of Pons Nonno Balsamic Vinegar or Pons Apple Vinegar.

#### UTENSILS



Saucepan



Brush



Knife



Rolling pin

#### OBSERVATIONS

If desired, top off this cake with a few smoked salmon slices.  
Apricots may be peeled.



High heat



Medium heat



Low heat

