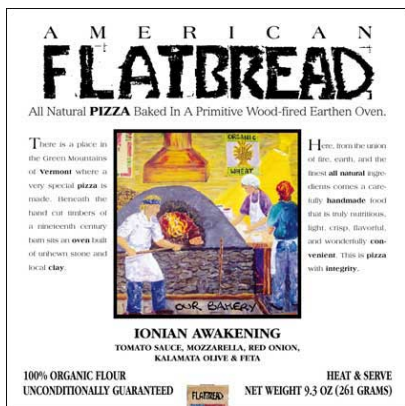


joe's diner

HUNTING FOR FLAVOR

monday, july 04, 2005

American Flatbread (pizza)



The frozen pizza of my green youth didn't taste much better than the box it came in. Celeste pizzas eventually added a couple of important new ingredients - flavor and color - but their best quality was still convenience. DiGiorno Rising Crust advanced the cause a few years ago with pizzas that were actually as good as those produced by some of the workmanlike pizzerias in my

neighborhood (which is in itself a disappointment since I live in an area with a large Italian population) but they are much closer in quality to Celeste than to the sublime offerings of Grimaldi's or Lombardi's. Today I experienced the art of the frozen pizza thanks to American Flatbread, a bakery and restaurant located in Waitsfield, Vermont. I knew the Ionian Awakening was something special when I ate an unheated piece of red onion that came off when I took the pie out of its cellophane. It was fresh and sweet, better than any onions I've bought in my local supermarkets. After heating the pie for a few minutes on a pizza stone, my first bite caused an endorphin rush thanks to the piquancy of mouthfillingly sharp, creamy Vermont-made feta cheese. Further masticatory investigation proved that the Vermont mozzarella, the kalmata olives and organic tomato sauce atop flatbread baked in a wood-fired clay oven are like a winning baseball club - each is a star in its own right and together they make an unbeatable team. If they do this well with their frozen offerings, I have to assume that American Flatbread's restaurant must be a deity in the pizza pantheon.

posted by joe at 4:15 pm

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1 Comments:

anonymous said...

Dear Joe;

Many thanks for the kind remarks. We love to bake for you! Come visit the restaurant/s sometime, as diners watch us prepare and bake the breads in an open kitchen format.

Be well, Jen and all at American Flatbread.

7/18/2005 12:41 PM

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