




PROSCIUTTO PIZZA WITH FRESH FIG JAM

The timeless combination of figs and prosciutto gets an innovative twist in this craveable pizza. Fresh figs are transformed into a sweet and citrusy compote, perfect to pair with creamy blue cheese and salty prosciutto. You're sure to surprise and delight your guests with this luxurious mix of flavors.

Yield: 4 servings

INGREDIENTS

- 1 Each  14" Proof & Bake Sheeted Pizza Dough, 28 19-Oz (#34630)
- 1 tbsp. Olive Oil
- 3 oz Fresh fig compote
- 1/2 C Water
- 2 tbsp. Orange juice
- 1 tbsp. Grated orange zest
- 8 Each fresh figs, peeled and chopped
- 6 oz Prosciutto, shaved thin
- 3 oz Blue Cheese Crumbles (can substitute gorgonzola)
- 6 oz Mozzarella cheese, shredded
- 2 Each Blades of chives, chopped



DIRECTIONS

- 1 Thaw dough on lined sheet pans covered with plastic at room temperatures 1 hour or overnight in the cooler.
- 2 Stretch 14" dough piece to 16" size by pan stretching, hand stretching, or knuckle docking.
- 3 Place dough on pizza screen sprayed with pan release. If pan or hand stretched, dock dough before adding toppings.
- 4 Brush dough evenly with olive oil.
- 5 Fresh Fig Compote: In a saucepan over medium heat, add the sugar, water, orange juice, and orange zest; stir to combine. Simmer for 5 minutes. Add in the figs and cook until soft, approximately 5 minutes, continue stirring to prevent scorching.
- 6 Spread Mozzarella cheese over entire pizza and then add the blue cheese crumbles.
- 7 Top with shaved Prosciutto.
- 8 Evenly distribute fig compote over dough in small dollops, using a teaspoon.