



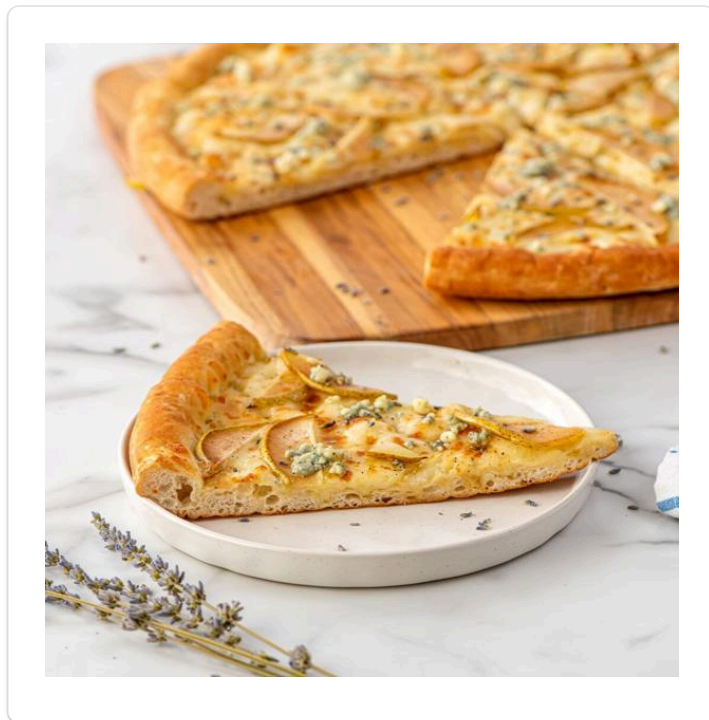
## BLUE CHEESE, PEAR, LAVENDER PIZZA

Create a premium, customized experience without the burden of proofing with Ready-to-Stretch Sheeted Pizza Dough! Sweet, savory, and surprisingly sophisticated, this Blue Cheese, Pear, and Lavender Pizza is an unexpected flavor masterpiece. Bold, tangy blue cheese, nutty parmesan, and perfectly melty mozzarella create a rich, creamy base, while thinly sliced Asian pears add a crisp, juicy contrast in every bite. A touch of lavender lends a delicate floral aroma, and a final drizzle of hot honey brings just the right balance of heat and sweetness. Simply thaw and stretch your dough, layer on the flavor, and bake to golden perfection for a crowd-pleasing appetizer, a gourmet grab-and-go option, or an effortlessly elevated main.

**Yield:** 1 16 inch Pizza

### INGREDIENTS

	<b>RICH'S</b> Ready-To-Stretch Large Pizza Dough, 20 22.0-Oz (#17095)
1/2	Asian Pear
1/2 C	Blue Cheese Crumbles
1/2 C	Grated Parmesan Cheese
2 C	Mozzarella cheese, shredded
2 tbsp.	Fresh Lavender
	Hot honey



### DIRECTIONS

- 1 Thaw and proof your Ready-to-Stretch Large Pizza Dough according to package instructions
- 2 Stretch pizza dough to desired thickness
- 3 Drizzle olive oil evenly over pizza dough, leaving a border for the crust
- 4 Top with blue cheese, crumbling it as you go along
- 5 Top with pear slices, arrange in a pretty pattern
- 6 Grate parmesan over pizza and top with shredded mozzarella
- 7 Sprinkle lavender over pizza

8

Bake pizza according to dough instructions

9

Remove from oven and top baked pizza with hot honey. Slice and serve