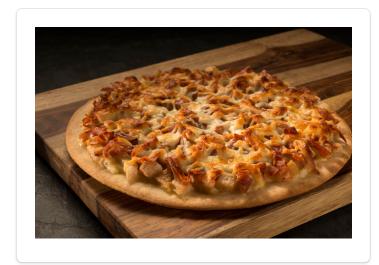


PEAR & PROSCIUTTO PIZZA

Pear & Prosciutto Pizza

Yield: 1 pizza



INGREDIENTS

1 tbsp.	Olive oil
2 oz	Swiss cheese
2 Each	Pears, diced
3 oz	Prosciutto
2 oz	Mozzarella cheese
	Garlic cloves, roasted
1 Each	10" PARBAKED GLUTEN FREE PIZZA CRUST (#13520)

DIRECTIONS

- 1 Chop and toss pears with 1 tbsp of olive oil
- 2 Bake pears until soft for 10-15 minutes
- Spread roasted garlic (as desired) with Swiss cheese
- Top the frozen crust with pears, prosciutto and mozzarella
- Bake until the cheese melts and crust turns golden-brown.

 Oven times vary: Deck Oven: 375-400° (190-200°c) for 5 7
 minutes Convection Oven: 425° (220°c) for 7 10 minutes
 Impinger Oven: 500° (260°c) for 3 5 minutes