



Fig, Goat Cheese, and Prosciutto Pizza

At a Glance:

Prep Time: 5 minutes

Cook Time: 10 minutes

Total Time: 15 minutes

Yield: 2 small pizzas, 4-6 servings

You'll Need:

- 2 pre-made pizza dough
- 1 tablespoon olive oil.
- 1/4 cup fig jam
- 1/3 cup goat cheese
- 2-3 slices of prosciutto, torn into pieces
- 1 large-sized pear, cored and thinly sliced
- fresh basil, chopped
- honey for drizzling

Directions:

1. Follow the directions for how to prepare and grill your pizza dough
2. After removing the pizza from the grill, immediately , immediately spread the jam over the crust, leaving a 1 inch border to allow the jam to spread when heated. Top with pear slices, prosciutto, and then sprinkle with goat cheese and basil.
3. Return the pizza to the grill and cook until the cheese softens and the pears begin to brown(3-5min).
4. Transfer the pizza to a serving platter and drizzle with honey. Cut the pizza into wedges and serve immediately

Pair With:

This sweet and salty combination pairs well with

[Kenwood Vineyards Sonoma County Chardonnay](#)

