



Prosciutto, Fig and Goat Cheese Pizza

Recipe courtesy of Linkie Marais.

Ingredients

Pizza dough

6 large slices prosciutto (roughly chopped)

1 cup (240 ml) fig preserves

1 shallot (sliced)

1 clove garlic (chopped)

6 oz (170 g) goat cheese

1 cup (240 ml) arugula

Corn meal

Method

Set the EGG for indirect cooking with a convEGGtor and Pizza & Baking Stone at 600°F/316°C.

Roll or form dough into a circle and place on a Pizza Peel that has been lightly dusted with corn meal.

Spread fig preserves on top of pizza; top with shallot and garlic. Top with lumps of goat cheese and prosciutto slices.

Sprinkle corn meal onto the Pizza & Baking Stone and then move the pizza to the stone. Bake for 6 to 8 minutes or until the crust is golden and cheese is melted. Top with fresh arugula. Enjoy!!