PROSCIUTTO, FIG & ARUGULA PIZZA

PAIR WITH PEJU CABERNET SAUVIGNON NAPA VALLEY

PIZZA SAUCE INGREDIENTS

- 4 tbsp olive oil
- 2 tbsp fresh garlic, chopped
- ½ cup yellow onion, small dice
- 4 cups tomato puree
- 1 tbsp brown sugar
- 3 tbsp fresh oregano, chopped
- 1 tbsp fresh thyme, chopped
- Salt and ground white pepper to taste

PIZZA INGREDIENTS

- 1 cup PEJU pizza sauce
- 2 cups Gruyère cheese, shredded
- 8 black Mission figs, sliced
- 8 large slices of prosciutto
- ½ cup mascarpone cheese
- 2 cups of fresh petite arugula
- 1 tbsp of virgin olive oil
- 16 oz pizza dough split in two (room temp)



STEP 1 - PIZZA SAUCE

Heat olive oil over medium. Add garlic and onions, sauté until soft and translucent.

STEP 2

Add tomato puree, sugar, salt, and white pepper. Simmer on low for 30 mins.



STEP 3

Add herbs, continue to simmer until thick.

STEP 4

Taste for seasoning, and reserve until needed.



STEP 1 - PIZZA

Preheat oven to 500° F with pizza stone on middle rack.

STEP 2

Place dough on floured surface, softly press dough into 8" circle using finger tips.



STEP 3

Gently pull edges until 14" round in shape. Keep edges thicker than the center. Place pizza on generously floured peel.

STEP 4

Add pizza sauce using PEJU basting brush.



STEP 5

Add Gruyère cheese and figs.

STEP 6

Slide the pizza onto stone. Bake for 4 to 5 mins, rotate it around, continue to bake for 4 mins until cheese is melted and crust is golden. Remove pizza from oven.



STEP 7

In a small bowl, toss arugula with olive oil.

STEP 8

Add mascarpone cheese, prosciutto, and top with arugula. Enjoy!