



MEALS

APPLE & GORGONZOLA PIZZA

Homemade pizza crust piled high with deliciously creamy gorgonzola and crispy flavorful Washington apples... what more could we want!?

SERVINGS:

4

INGREDIENTS:

1 Washington Apple, sliced

½ cup Gorgonzola Cheese, crumbled

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½ tsp Salt

120 ml Warm Water

Balsamic Glaze

1 cup Balsamic Vinegar

1 tbsp Sugar

INSTRUCTIONS:

1. Preheat oven to 350°F.
2. To prepare the Balsamic Glaze, stir balsamic vinegar and sugar in a pan over low heat until the liquid is reduced and a thick consistency is reached. Set aside.
3. Mix flour, yeast, salt and warm water in a bowl. Knead for 10 minutes. Leave dough to rest for 1 hour or until it rises.
4. Roll out dough and place in a pan lined with baking paper. Sprinkle Gorgonzola cheese and add apple slices.

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