



RECIPE | BERRIES



# STRAWBERRY PIZZA WITH BALSAMIC GLAZE



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## INGREDIENTS

**12 oz** Pure Flavor® Sweet Blooms® Strawberries, sliced  
**10 oz** pizza dough  
**1** garlic clove, minced  
 **$\frac{2}{3}$  cup** mozzarella cheese, shredded  
 **$\frac{1}{4}$  cup** fresh basil, chopped  
 **$\frac{1}{4}$  cup** goat cheese, crumbled  
**1 tbsp** cream  
**1 tbsp** olive oil  
Balsamic glaze, for garnish



## DIRECTIONS

- 1 Preheat oven to 450°F.
- 2 Prepare pizza dough according to directions and shape into desired pizza shape.
- 3 Pre-bake dough for 5 minutes.
- 4 Mix olive oil, garlic, and cream in a small bowl. Brush on pre-baked dough. Top with strawberries, mozzarella, basil, and goat cheese.
- 5 Bake for another 10 minutes.
- 6 Once pizza finishes baking, remove from oven and drizzle balsamic glaze over top.



**25 min**

**10 min**  
PREP.

**15 min**  
COOKING



**4**



**easy**