



RECIPE | BERRIES

STRAWBERRY PIZZA WITH BALSAMIC GLAZE



10 min
PREP.



4



easy

25 min

15 min
COOKING

INGREDIENTS

12 oz Pure Flavor® Sweet Blooms® Strawberries, sliced
10 oz pizza dough
1 garlic clove, minced
2/3 cup mozzarella cheese, shredded
1/4 cup fresh basil, chopped
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.

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