

# BREAKFAST PIZZA

From the Kitchen of: Jennie Rokakis, Community Member

**Preparation Time:** 15-20 minutes | **Cook Time:** 15-20 minutes | **Yield:** 4 servings

**Common Allergens:** Wheat (Optional), Milk

"This fruit-forward pizza is perfect for brunch and can be customized to take advantage of whatever is in season. Goat cheese adds an earthy tang that pairs well with sweet, local fruit."

## INSTRUCTIONS:



- Preheat the oven to 420° F.
- Line a medium-to-large sheet tray with parchment paper.
- Add the olive oil to the parchment paper and spread it thinly and evenly over the parchment.
- Stretch out the pizza dough on the lined sheet tray. Bake the crust for about 7 minutes. It should start to brown, but not yet be completely cooked.
- While the crust is baking, mix together the sugar and water in a small saucepot. Bring the mixture to a simmer over low heat, then add the rosemary sprig. Turn off the heat and stir. Let the rosemary infuse into a "simple syrup" while you finish the pizza.\*
- After about 7 minutes, take the partially baked crust out of the oven and sprinkle the goat cheese over the top.
- Add the diced peaches and blueberries evenly on top of the goat cheese.
- Put the pizza back into the oven and allow it resume baking until the crust is fully baked per package instructions, or until the crust is firm and golden-brown.
- Remove the pizza from the oven and drizzle some of the rosemary simple syrup over the pizza to taste. Store any remaining syrup in the fridge.
- Slice, serve, and enjoy! This is great with some walnuts on the side.

## NOTES:

You may not need all of the rosemary simple syrup in this recipe. To use up the rest of the rosemary syrup, try it as a topping for ice cream, or stirred into a latte or tea.

## INGREDIENTS:

- 1/2 Tablespoon olive oil
- 1 (12–16 ounce) prepared, ready-to-bake pizza dough, store-bought or homemade, or sub gluten-free dough.
- 1/4 cup sugar
- 1/4 cup water
- 1 sprig rosemary
- 1 (4 ounce) package of plain goat cheese, such as Zingerman's City Goat cheese
- 2 ripe peaches, diced
- 1/2 cup blueberries

## SWITCH IT UP:

This recipe can be made with any local, in-season fruit!

Try one of these variations by replacing the fruit and rosemary syrup with:

- Strawberries, basil, and balsamic vinaigrette
- Blueberries, cinnamon, and sugar
- Sweet cherries and blueberries

