

BET, GOAT CHEESE & PEAR PIZZA

by Chef Jefe Birkner



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Pre-heat oven to 425°F and set pizza stone in oven to pre-heat.

2 whole beets. Red or yellow with leaves and tops removed, and skin on. Rub beets with a little olive oil, sprinkle with salt & pepper, wrap in aluminum foil. Roast in pre-heated oven at 425° for about 30–45 minutes. Beets are done when they “give” a little when squeezed. Remove foil and cool. With knife, remove skin & dice beets.

1 Firm but ripe pear. Slice pear in half, remove stem and pit. Slice pear into 1/8" slices.

8 to 10 ounces of crumbled goat cheese. (Gorgonzola or blue cheese works too.)

Roll out pizza dough to 3/4 thick, about 10" in diameter. Place raw dough on a hot pizza stone. Brush dough with splashes of olive oil, sprinkle lightly with salt & pepper.

Lay pear slices in a circular pattern around dough. Spread diced beet evenly across pizza. Top with cheese of choice (goat, gorgonzola, or blue).

OPTIONAL: Try additional toppings, 2 tbsp. of toasted pine nuts, walnuts or pecans; and/or 4 roasted garlic cloves (crush and spread with olive oil, before pear slices).

Place finished pizza on hot pizza stone and bake for about 12–15 minutes. Time will vary according to how thick the crust is and how much the oven door has been opened. Finished pizza should have golden brown crust around the edges.