

3P Pizza (Pear, Pesto, Prosciutto)

Chef Ben

SKILLS LEARNED

- Slicing (pears)
- Stretching and shaping pizza dough
- Food processing (pesto)
- Smashing garlic
- Savory applications of fruit

EQUIPMENT

- Food Processor
- Oven
- Pizza plate or sheet pan

INGREDIENTS

- 1 Pizza dough (bagged from Trader Joe's)
- 1 Asian Pear (or Bosc pears)
- 2 slices prosciutto
- 2 cups arugula and basil (or any other greens)
- 2 tbsp sunflower seeds
- ¼ cup olive oil
- 2 cloves garlic
- Salt and Pepper
- 2 tbsp canola oil



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INSTRUCTIONS

1. Preheat oven to 450 degrees.
2. Take pizza dough out of the refrigerator and let it come to room temperature for 30 minutes while you prepare other ingredients
3. Cut out the core of the pear and slice the rest into thin slices, leaving the skin on.
4. Add the arugula, basil, sunflower seeds, and 1/2 tsp salt to the food processor.
5. Smash the garlic cloves with the side of the knife and remove cloves from paper. Add to food processor with the greens and seeds.
6. Pulse everything in the processor until broken down and combined. With the processor running, stream in the olive oil until the pesto comes together. Make sure it is not too thin or else it will create soggy dough.
7. Remove the dough from the bag onto a floured work surface. Using a rolling pin or your hands (hands are more fun!) stretch the pizza dough until it is about ½ inch thick, taking care not to break through the dough. (See notes at the end for final shape of pizza)
8. Oil the bottom of your sheet pan or pizza plate (prevents dough from sticking and burning). Lift and place your dough onto the plate or sheet pan.
9. Spread a thin layer of pesto all over the dough, leaving about 1 inch all the way around for the crust.
10. Top pesto with sliced pears and torn prosciutto slices. Season with ¼ tsp salt and ¼ teaspoon of pepper.
11. Bake for ~20 minutes or until the crust and the bottom of the dough are golden brown and crispy.

Notes

- The dough can be stretched into whatever shape you like, it doesn't have to be a perfect circle! Different shapes can be fun, especially when the kids get to stretch the dough themselves.
- If you want to add cheese, fresh mozzarella works great (you can buy balls of fresh mozzarella from Trader Joe's). Tear off pieces and scatter on the pizza before it bakes.