

## Fig and Prosciutto Pizza

Note: I use a pizza stone and heat the oven for 45 minutes before adding the pizza.

**Place your stone or steel in the middle of the oven and preheat to 475°**

Makes 1-14" pizza

### Ingredients:

1 pizza dough, store bought or homemade

6/8 figs stemmed and quartered

4-6oz. fresh mozzarella bocconcini

4 oz. sliced prosciutto

¼ cup of tomato sauce (optional)

¼ cup finely grated parmesan cheese

Large handful of spinach, arugula, or combination of both

### Directions:

Roll out dough and brush the surface lightly with olive oil. Next add the tomato sauce if using it, brushing it on very lightly. Next, layer with torn pieces of mozzarella, and torn pieces of prosciutto on the very top. Lay the figs cut side up. Sprinkle with parmesan cheese. Put in the middle of oven for 18-20 minutes. Cut and then put a generous handful of greens on top. Serve right away.