

Apricot and Prosciutto Thin-Crust Pizza

a tribute to Uncle Dominic...a totally lovable man who always grew delicious apricots in his back yard, and would always share them with us...

Ingredients:

1 lb. fresh room temperature Pizza Dough
2 tbsp. Cornmeal, Olive Oil, 1 tsp. chopped, fresh Thyme
¼ tsp. freshly ground Black Pepper, ¼ tsp. Kosher Salt
3 slightly under ripe Apricots, pitted, cut in 8 wedges
2 Shallots, peeled & thinly sliced
¾ cup crumbled Goat Cheese
1 ½ tbsp. finely chopped Italian Parsley
1 tbsp. minced fresh Chives, 1 cup Arugula
1 oz. thinly sliced Prosciutto
1 oz. shaved Parmegiano-Reggiano cheese

Directions:

Place a pizza stone* on the lowest rack and preheat oven to 500 degrees. Preheat stone for 30 minutes before baking dough.

Combine 1 tbsp. oil, thyme, pepper, apricots, shallots and ¼ tsp. salt; toss gently, set aside.

Roll out dough to a thin circle on a lightly floured board sprinkled with cornmeal. Slide dough on to pizza stone and bake for 4 minutes. Top with goat cheese & apricot mixture. Bake an additional 5 minutes or until crust is golden brown. Cut into 10 slices and sprinkle with parsley & chives. Toss Arugula with 1 ½ tsp. oil, and place over apricot mix. Top with Prosciutto and Parmegiano cheese.

Serves: 5

*you can also use a pizza pan