

Blackberry Basil Goat Cheese Dessert Pizza with Pine Nuts

Topping Ingredients:

Fresh Blackberries

Fresh Basil

Goat Cheese

Pine Nuts (or substitute any nut you like)

Olive Oil

Agave Syrup

Gourmet Salt (Used



Dough Ingredients:

2 Cups All-Purpose Flour

2 ¼ tsp. Instant Yeast

1 ½ tsp. Sugar

¾ tsp. Salt

2 TBSP. Olive Oil (plus extra for spreading on finished dough before baking)

¾ Cup Water

Place the water and the yeast in a bowl, stirring to dissolve yeast. Sprinkle the flour over the top of the water to form a barrier between the yeast and the salt. Add salt, sugar, and olive oil on top of the flour. Mix until smooth dough is formed. Let rest 30 minutes in a covered bowl. Roll out or press out by hand to desired size and crust thickness. Spread olive oil evenly over the dough. In this order, top with goat cheese, blackberries, pine nuts, chopped basil and bake at 425° for approximately 20 minutes or until edges are golden. Drizzle agave syrup and a light sprinkle of salt to finish.