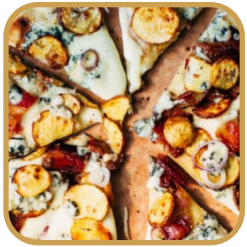
GRILLED PIZZA *with AmaGorg® Gorgonzola*

CAVES OF FARIBAULT®

Ingredients

2-4 Italian plum tomatoes (fresh or canned)
2-3 tbsp whipping cream
1-2 tbsp unsalted butter
2 tbsp coarsely chopped Italian
1/3 grilled pizza dough recipe
parsley (optional)
olive oil
1-3 fresh sage leaves, coarsely chopped
2-5 tbsp AmaGorg® crumbles
3-4 slices prosciutto, torn bite size (optional)
6-8 spears grilled asparagus (optional)



Directions

Peel, seed and chop tomatoes, then drain in strainer. Melt butter in heavy small skillet over medium-high heat. Add tomatoes and stir 2 minutes. Add cream and bring to boil. Remove from heat. Season with salt. Stir in chopped sage. Prepare grill medium-high heat. Flatten dough on oiled surface to 12-inch round. Place in center of grill rack. Cook until dough begins to puff slightly, underside is firm and grill marks appear, about 2 minutes. Turn dough over and move to edge of rack to cook by indirect heat. Brush cooked surface with oil. Top with tomatoes. Distribute AmaGorg® and herbs over surface. Drizzle with oil. Slide pizza into center of grill rack. Cook with grill covered until underside is slightly charred, rotating frequently, 3 to 5 minutes. Serve immediately.

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