

## **Pizza - Fig and Goat Cheese**

Nancy Smith - DFAIT/MAECI

### **Ingredients:**

- 1 16-inch readymade pizza crust
- 15-20 small fresh figs sliced (dried figs can also be used but should be reconstituted in warm water for about 5 minutes)
- 1 small roll of plain goat cheese
- 2 large Vidalia onions minced
- 4 tbsp balsamic vinegar
- 1 tsp chopped fresh rosemary
- 1 tsp extra virgin olive oil

### **Instructions:**

- In a saucepan over medium high heat the olive oil and gently sauté the onions
- When transparent turn heat to medium low and cover with a lid stirring frequently until onion begin to caramelize
- As onions begin to turn brown (if they are burning the heat is too high) pour in balsamic vinegar and allow to reduce while onions continue to brown and get very soft
- When thoroughly caramelized remove onions from heat, allow to cool for a couple of minutes and spread on pizza crust to form base of pizza
- Spread fig slices on top of onions
- Break goats cheese into small peanut-sized clumps and drop onto the figs
- Sprinkle the pizza with finely chopped rosemary
- Bake at 400F for 6-7 minutes or until cheese looks melted, then broil for 2 minutes until cheese is browned
- Remove from oven, cut and serve immediately