Fig & Prosciutto Pizza

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A couple of weeks ago, I had a friend from back East out to visit. Friday night is usually my pizza night, and this one was no exception. Rather than make my standard Thai Chicken or sausage and fennel, I decided I wanted to try something different - fig and prosciutto.

Normally, I make my own dough from scratch, but since I was in a bit of a hurry, I bought a ball of fresh dough from Trader Joe's. I've used their dough before, and found it to be pretty good.

After letting the dough warm and rise a bit, Pere stretched it onto one of our non-stick pizza pans. I've tried making pizzas several ways in my oven, and have found that the non-stick pizza pan with the holes in it seems to work best for me - even better than the pizza stone method.

To top the pizza, I first gave the crust a liberal coating of extra virgin olive oil. I then sprinkled on a mix of fennel seed, basil, oregano and oregano. Next, I added a 3:1 blend of Gorgonzola and Mozzarella cheese, followed by caramelized onions I had previously made and frozen for later use. To that I added slices of dried Calimyrna figs and strips of Prosciutto. All this went into a 450 degree oven for about 14 minutes.

I liked the combination of fig and Prosciutto so much that I'm thinking of using it in a salad soon as well.