

Four-Cheese Pizza with Fig & Prosciutto - inspired by Pallino Pastaria's Pizza

For two 8-10 inch pizza rounds

- Pizza crusts (I pre-make these on the grill, but feel free to use whatever crust you want and bake it however you want. The thinner the better! The recipe for the dough I use is the same as for the Grilled Pizzas in the Recipe Index on my blog.)
- 10-15 dried figs
- Apple juice and/or apple brandy (enough to cover the figs in a small pot)
- 4-6 ounces grated gruyère
- 4-6 ounces grated fontina
- 4-6 ounces grated mozzarella
- 2-3 ounces crumbled gorgonzola
- ½ cup balsamic vinegar (or 4 times the amount of what you want to end up with after reducing)
- Prosciutto to taste, torn into strips
- Fresh basil, julienned

Put the figs and apple juice and/or apple brandy in a small pot over medium heat. Simmer for 15-20 minutes.

Arrange the cheeses on the pizza dough.

Cut the figs in half and arrange on top of the cheese.

Bake at 500°F until the cheese melts and bubbles, and the crust is golden.

While the pizza bakes, put the balsamic vinegar in a small pot or skillet on medium-high heat. Bring it to a boil, then simmer and cook for 2-5 minutes (depending on how much you are reducing, it might need more time), watching it carefully so as not to begin burning it. It will also continue to thicken after you take it off the heat so don't leave it too long.

Remove the pizza from the oven, and arrange the prosciutto on top. Drizzle with the balsamic vinegar reduction, and sprinkle with fresh basil.

Bon Appétit!