



MACKAYS

Gorgonzola and Prosciutto Pizza with Apple & Fig Chutney

Serves: 2

Ingredients

- 2 Tbs. Olitalia Extra-Virgin Olive Oil
- 1 large sweet onion, thinly sliced
- 280g homemade or store-bought pizza dough
- **105g Mackay's Apple and Fig Chutney**
- 28g Gorgonzola, crumbled
- 1 tsp. fresh lemon juice
- 56g rucola
- 56g thinly sliced prosciutto
- Salt and black pepper to taste



Method

- 1 Place a rack in the center of the oven. Set a pizza stone on the rack, and heat the oven to 200°C.
- 2 Heat 2 tsp. of the oil in a pan. Add the onion, sprinkle with a pinch of salt, and cook over medium-low heat for around 15 minutes, until soft and browned.
- 3 Sprinkle some flour on a flat surface and stretch the pizza dough so that the crust is about 30cm in diameter.
- 4 Use the back of a spoon to spread the chutney over the dough, leaving about a 3cm border. Sprinkle the onion and the blue cheese over the dough.
- 5 Transfer the pizza to the hot pizza stone and bake for around 8 minutes until the crust is nicely browned and the cheese and chutney are bubbly and hot.
- 6 In a medium bowl, combine 2 tsp. of the oil with the lemon juice. Add the arugula and toss to coat.
- 7 Remove the cooked pizza from the oven. Lay the prosciutto over it, and then top with the arugula. Season to taste with salt and pepper, slice and serve.