



Italian Antipasto Pizza

- 1 (13.8 oz.) package refrigerated Artisan Pizza Crust
- 1/2 cup ricotta cheese
- 2 Tablespoons prepared basil pesto
- 1-1/2 ounces shredded Parmesan cheese
- 4 Roma tomatoes, halved, sliced, divided
- 1 Tablespoon olive oil
- Black pepper; ground red pepper as desired
- 6 ounces thin Prosciutto slices
- 1 (4 to 5 oz.) ball burrata cheese, well drained
- 8 whole basil leaves or as desired
- Balsamic vinegar spray as desired

Lightly grease 15 inch nonstick round pizza pan. Preheat oven 400 degrees.
Press crust, forming dough to pan size. Prebake in oven for about 8 to 10 minutes.

In small bowl, combine ricotta cheese and pesto. Spread over prebaked crust, leaving about 1 inch crust border. Sprinkle with shredded cheese, arrange 2 sliced Roma tomatoes over the crust. Lightly brush crust edge and tomatoes with olive oil. Season with black and red pepper as desired.

Return to 400 degree oven; bake for 10 minutes or crust is golden brown. Remove from oven.

Cut into serving slices. Fold and turn 6 ounces thin prosciutto slices around pizza; place chilled burrata cheese ball in center. Place remaining 2 sliced Roma tomatoes and whole basil leaves over top of pizza. Lightly spray pizza with balsamic vinegar. Serve warm

Serves about 4 to 6

About the Recipe: The Artisan crust is covered with creamy pesto sauce. A light sprinkle of shredded Parmesan cheese and sliced seasoned Roma tomatoes add that delightful roasted tomato taste. Cut the pizza in slices for easier serving. A topping of thin prosciutto slices and chilled burrata cheese are served with fresh tomatoes and sweet basil leaves. A quick spray of balsamic vinegar wraps up one delicious pizza.