
Caramelized Pear and Gorgonzola Pizza

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

1 Naan Bread

3 tablespoons Neufchatel cheese

1 D'Anjou pear, peeled, cored and sliced

2 tablespoons butter

4 tablespoons sugar

2 tablespoons rum

2 slices thin prosciutto

1/4 cup Gorgonzola cheese

1 teaspoon fresh rosemary (optional), minced

Spread Neufchatel in thin layer on one side of Naan

Melt butter and sugar in small saute pan; add pears and cook until tender and caramelized.

Deglaze pan with rum.

Lay pears on bread; tear prosciutto into small pieces, scatter on bread and sprinkle with Gorgonzola.

Top with rosemary, if desired.

Bake at 400 degrees for 6 to 8 minutes.

Pasta/Pizza Entrees