

Pear, prosciutto and goat cheese pinsa

PORTIONS	PREPARATION	COOK TIME
4	5 min	10-13 min
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
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List of ingredients



Pinsa snack 53031
Quantity: 4

4 oz	Crumbled goat cheese
7 oz	Ricotta cheese
2 oz	Shredded parmesan cheese
1 tsp	Fresh thyme
3 tbsp	Olive oil
3 cloves	Garlic, sliced
1	Pear, thinly sliced
	Thinly sliced prosciutto, to garnish
	Arugula, to garnish



BRIDOR

Preparation steps

STEP 1

Pre-bake the pinsa directly on the oven rack for 5 minutes at 298°C (570°F).

STEP 2

Combine the cheeses and thyme in a bowl.

STEP 3

In a small saucepan, heat the olive oil over medium-low heat. Add the garlic and cook for about 1-2 min, then remove from heat.

STEP 4

Spread the cheese mixture on the pinsa. Add the pears and the garlic mixture.

STEP 5

Bake the pinsa directly on the oven rack for 4-6 min at 298°C (570°F). Top with arugula and prosciutto.