Prosciutto Fig Pizza

Ingredients:

2 tablespoons butter

½ cup balsamic vinegar

2 tablespoons sugar

2 ounces dried mission figs

1 lemon

3 tablespoons flour, divided

1 pound pizza dough

8 ounces whole milk

2 ounces shredded fontina cheese

2 tablespoon grated pecorino cheese

1 ½ ounces arugula

3 ounces prosciutto picante

1 parchment paper

1 tablespoon + 1 teaspoon olive oil

salt and pepper

**Recepie**

1. **Prepare ingredients**

Preheat oven to 450f. Allow butter to soften at room temperature. In a small pot over medium-high heat, combine balsamic vinegar and sugar to make glaze. Bring to a boil, then reduce heat to medium. Simmer, stirring occasionally, until liquid is reduced by half and glaze has thickened…about 12 minutes. Meanwhile, quarter figs, discarding stems. Halve lemon.

1. **Roll Pizza Dough**

Sprinkle 1 tablespoon flour onto a clean dry surgace. Using a rollin pin or the heels of your hand, roll and stretch pizza dough to about ¼”thickness. Tub 1 teaspoon olive oil on a parchment-lined baking sheet, then carefully add pizza dough. Using a fork, poke holes all over. Transfer to bottom rack of oven and bake until crust is crisp and light golden…about 18 minutes.

1. **Make Cheese Sauce**

While dough bakes, in a small bowl, combine butter and remaining flour. Using your hands, mix until fully blended. Heat milk in a separate small pot over medium-high heat, and cook until small bubbles form…about 3-4 minutes. Whisk in butter and flout until smooth. Bring to a boil, then reduce heat to medium. Cook until thickened…1 minute more. Temove from heat and whik in cheese miz until melted. Season with ¼ teaspoon salt and pepper as desired.

1. **Finish Pizza**

Once golden, remove pizza crust from oven. Pour over cheese sauce, spreading evenly and leaving a 1” border around the edge. Scatter over figs. Return pizza to top rack of oven, and continue baking until sauce is warmed through and figs are caramelized…2-3 minutes more.

1. **Season Arugula**

While pizza bakes, in a medium bowl, whisk juice of 1 lemon and 1 tablespoon olive oil until fully combined. Season with 1/8 teaspoon salt and pepper as desired. Add arugula to bowl with dressing and toss to coat.

1. **Finish**

Tear prosciutto into bite-sized pieces and scatter over baked pizza. Cut pizza into slices. Top with arugula, drizzle over balsamic glaze, and dig in!