

A Pomme-Pomme Pizza!

Making Apple Pizza!

My exploration in Ontario, Canada, to Spirit Tree Apple Cidery, brought us to creation of an artisan pizza- with flavors of crisp apples, potatoes, blue cheese and more. Thus; the Pomme-Pomme pizza!. One of the most unique pizza's I've ever tasted! All part of our Off the Beaten Palate shoot in Caledon, Ontario.

SERVINGS: 8 | **PREP:** 15 minutes | **COOK TIME:** 12 minutes | **TOTAL TIME:** 27 minutes

INGREDIENTS

1/2 Pound Pizza Dough, Rolled Out To 16" Round (Thin Crust)

1/2 Cup Caramelized Onions

1/2 Cup Roasted Potatoes (Thin Sliced)

1/2 Cup McIntosh Apples (Thin Sliced)

1 Tablespoon Rosemary (Fresh & Chopped)

1 1/3 Cup Mozzarella (Shredded)

1/4 Cup Blue Cheese

1/4 Cup Walnuts (Chopped)

2 Tablespoons Honey

INSTRUCTIONS

- Roll pizza dough out very thin, leaving an edge about 1/2 inch.
- Spread onions out over dough within the edge.
- Alternate apple and potato slices evenly over pizza.
- Evenly spread mozzarella over pizza, then crumble blue cheese over top.
- Sprinkle rosemary over pizza.
- Bake 8-10 minutes on pre-heated pizza stone in oven heated 500' F.
- While still hot, sprinkle walnuts and drizzle honey over top.
- Cut into 8 slices.

NOTES

Enjoy with a your favorite Cider!

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