

BBQ Strawberry Pizza



PREP	COOK	TOTAL	YIELD
10MINS	12MINS	22MINS	6SERVINGS

Easy, quick and delicious perfect for the summer.

INGREDIENTS

- 1 recipe pizza dough (pre-made from the grocer's is a great time saver)
 - 250 grams (1 cup) boursin cheese (fine herbs and garlic)
 - 2 tbsp. balsamic glaze
 - 2 cups sliced strawberries
 - 1/3 cup chopped basil
 - pepper to taste
 - 1 tbsp. olive oil to drizzle
 - shaved parmesan for garnish
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INSTRUCTIONS

1. Cook pizza crust on bbq (high heat) or in the oven.
 2. Remove from heat and spread (while hot) with boursin (or herbed cream cheese).
 3. Sprinkle on with basil and strawberries. Drizzle with olive oil and balsamic glaze and garnish with pepper (to taste) and shaved parmesan.
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NOTES

Balsamic glaze is balsamic vinegar that is reduced down by half and turns into a sweet syrup. You can make it yourself or buy it commercially prepared.
