

The Fit RV's Grilled Pear & Arugula Pizza Recipe

Crust:

- 1 cup warm water
- 1 tablespoon honey
- 1 tablespoon olive oil
- 1 tablespoon instant yeast
- 1 teaspoon salt
- 2-3 cups flour (half whole wheat and half white)

1. In a large bowl or in the bowl of an electric stand mixer fitted with the dough hook, mix everything but the flour. Add the flour gradually until a soft dough forms and pulls away from the sides of the bowl. The exact flour amount will vary so go by the touch and feel of the dough versus the exact cup measurements in the recipe. The dough should be soft and smooth, but not super stiff, either.
2. Knead the dough for 2-3 minutes (double that if kneading by hand).
3. Let the dough rest, covered, for at least 10 minutes (but 30 is better).
4. Shape the dough into pizza(s), getting it very thin.
5. Spread with sauce and toppings, and bake at 475 or 500 degrees on a preheated pizza stone or on a lightly greased baking sheet for 8-10 minutes.



Sauce:

- ½ tsp fresh thyme leaves
- 2 tsp honey
- 1.5 tsp olive oil
- 1 tsp rice vinegar
- Salt and pepper

1. Mix all together and spread on the uncooked crust.

Toppings:

- 2-3 large very ripe pears (very ripe IMPORTANT!)
- 1 red onion, cut in pieces
- 3 oz prosciutto, cut in small pieces
- 1 cup arugula (can add more fresh after pizza cooked)
- ½ cup chopped walnuts
- ½ cup – 1 cup gruyere
- ½ cup – 1 cup smoked gouda
- ½ cup – 1 cup gorgonzola

1. Slice the pears and then toss them with olive oil (keeping slices thick so they will hold up on the grill) . They grill quickly, only needing about a minute per side, or whenever you see grill marks.
2. Sauté the red onions lightly in olive oil.
3. Cheese prep: Shred the gouda and gruyere, and then add half of each to the pizza, reserving the other half for the very top of the pizza. Go very light on the gorgonzola.
4. Top the pizza with the grilled onions, prosciutto, walnuts, arugula, and grilled pears. Do more arugula than it seems because it cooks down. Go light on all the cheeses. Use lots of pears!

Hope you enjoy it as much as we do!!! ❤️ Stef & James, The Fit RV