

Pizza with Figs, Gorgonzola and Rosemary

Ingredients:

1 packet Ready-made pizza dough or home made pizza-dough (dry yeast, olive oil, flour, salt, water, sugar),
250ml sour cream,
4-5 figs,
125g Gorgonzola,
1-2 rosemary sprigs,
salt and pepper,
a few drops of good olive oil.

Preparation

Roll out the pizza dough on baking plate. Spread the dough with the sour crème, sprinkle with salt and pepper. Slice the figs and put them onto the dough, add blobs of Gorgonzola and the rosemary. Sprinkle with salt, pepper and olive oil.

Bake the pizza for about 30-35min at 200°C.

Enjoy!