

# Grilled Pizza

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## *with AmaGorg® gorgonzola*

2-4 Italian plum tomatoes (fresh or canned)  
2-3 tbsp whipping cream  
1-2 tbsp unsalted butter  
2 tbsp coarsely chopped Italian  
parsley (optional)

olive oil  
1-3 fresh sage leaves, coarsely chopped  
2-5 tbsp AmaGorg® crumbles  
3-4 slices prosciutto, torn bite size (optional)  
6-8 spears grilled asparagus (optional)



Peel, seed and chop tomatoes, then drain in strainer. Melt butter in heavy small skillet over medium-high heat. Add tomatoes and stir 2 minutes. Add cream and bring to boil. Remove from heat. Season with salt. Stir in chopped sage. Prepare grill medium-high heat. Flatten dough on oiled surface to 12-inch round. Place in center of grill rack. Cook until dough begins to puff slightly, underside is firm and grill marks appear, about 2 minutes. Turn dough over and move to edge of rack to cook by indirect heat. Brush cooked surface with oil. Top with tomatoes. Distribute AmaGorg® and herbs over surface. Drizzle with oil. Slide pizza into center of grill rack. Cook with grill covered until underside is slightly charred, rotating frequently, 3 to 5 minutes. Serve immediately.