



Recipe card



NAME OF DISH

Bourbon Maple Fig and Prosciutto Pizza with Arugula

CATEGORY
Entree

PREP TIME
20 minutes

COOK TIME
30 minutes

INGREDIENTS

- 1 pizza dough (store-bought or homemade)
- 1/2 cup Pocono Mountain Bourbon Barreled Aged Maple Syrup
- 1/2 cup fig jam
- 1 cup shredded mozzarella cheese
- 1/2 cup crumbled goat cheese
- 6-8 slices prosciutto
- 1/2 cup fresh figs, sliced
- 2 cups fresh arugula
- 1 tablespoon olive oil
- 1 tablespoon balsamic glaze
- Freshly cracked black pepper

Directions

1. Preheat your oven to 475°F (245°C) and place a pizza stone or an inverted baking sheet in the oven to heat.
2. On a lightly floured surface, roll out the pizza dough to your desired thickness.
3. In a small bowl, mix the bourbon maple syrup and fig jam until well combined.
4. Spread the maple-fig mixture evenly over the rolled-out pizza dough, leaving a small border for the crust.
5. Sprinkle the shredded mozzarella and crumbled goat cheese evenly over the pizza.
6. Arrange the prosciutto slices and fresh fig slices on top of the cheese.
7. Carefully transfer the pizza to the preheated pizza stone or baking sheet.
8. Bake for 10-12 minutes, or until the crust is golden brown and the cheese is bubbly.
9. While the pizza is baking, toss the arugula with olive oil in a bowl.
10. Once the pizza is done, remove it from the oven and let it cool for a few minutes.
11. Top the pizza with the dressed arugula.
12. Drizzle the balsamic glaze over the pizza and finish with freshly cracked black pepper.
13. Slice and serve immediately.



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notes

Our twist on this recipe!

Try and swap our Bourbon Barreled Aged Syrup for our Original Syrup for an extra burst of flavor!

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