



From Our Home to Yours

PROSCIUTTO AND ARUGULA PIZZA

Ingredients

1 ball pizza dough
Pesto sauce, I love Jaime Oliver's
100 grams of ultra-thin slice prosciutto
1 cup of arugula
Parmesan cheese and emmental cheese (grated on the finest setting and mixed together)

Gar-Par Dipping Sauce

2 cloves of roasted garlic
1 teaspoon of olive oil
½ cup mayonnaise
1 tablespoon of sour cream
¼ cup of grated parmesan cheese
1 tablespoon of lemon juice
Salt to taste

1. Roast garlic in foil in the oven until browned slightly. You can substitute garlic powder or raw garlic, but best results come with roasted garlic.
2. In food processor, combine all ingredients. Process about 30 seconds or until smooth and refrigerate for about 2 hours before serving.

Preparation

1. Heat your grill to about 500°F
Roll your dough out to a thin, round shape, using small sprinkling of flour to cut the stickiness
3. Spread a thin layer of olive oil over one side of the dough, you can use a brush if you have one, or simply drizzle olive oil on the pizza and pat evenly with a paper towel and sprinkle a light layer of oregano all over.
4. Place the dough on the grill (olive oil side down) and let cook for a few minutes, during this time, coat the side facing up with olive oil in the same way.
5. Remove the dough from the grill and place on a pizza pan (coat the pizza pan in olive oil as well to avoid sticking) when the dough gets a bit stiff underneath and you can see slight grill marks.
6. With the grilled side up, spread pesto all over your pizza, right to the edges. The amount of pesto you use depends on your taste but I usually use an entire container. Place the prosciutto all over the pizza and follow with arugula and sprinkle with cheese mix generously.
7. Place the pizza back on the grill and cook for about 5 minutes, or until the dough gets crisp but not burned, the cheese is melted and the prosciutto and arugula is only slightly dried. Right before you remove, you can drizzle a little sweet balsamic glaze over top.
8. Remove pizza carefully with tongs or over mits back onto a pizza dish or larger plate, let cool and enjoy with some **gar-par dip**

RICOTTA BERRY CAKE

Ingredients

Nonstick vegetable oil spray
1 1/2 cups all-purpose flour
1 cup sugar
2 teaspoons baking powder
3/4 teaspoon kosher salt
3 large eggs
1 1/2 cups fresh ricotta
1/2 teaspoon vanilla extract
1/2 cup (1 stick) unsalted butter, melted

Preparation

1. Preheat oven to 350°. Line a 9"-diameter cake pan with parchment paper and lightly coat with nonstick spray. Whisk flour, sugar, baking powder, and salt in a large bowl.
2. Whisk eggs, ricotta, and vanilla in a medium bowl until smooth; fold into dry ingredients just until blended. Then fold in butter, followed by 3/4 cup raspberries, taking care not to crush berries. Scrape batter into prepared pan and scatter remaining 1/4 cup raspberries over top.
3. Bake cake until golden brown and a tester inserted into the center comes out clean, 50–60 minutes. Let cool at least 20 minutes before unmolding.