



Fig & Ricotta Flatbread Pizza

Flatbread-style pizza with creamy ricotta, juicy figs, pesto, arugula, pistachios and balsamic. Made with Pamela's [Pizza Crust Mix](#). Recipe and photo created by [Love & Lemons](#).

Ingredients

For pizza crust:

- 2 cups [Pamela's Pizza Crust Mix](#)
- 1 cup plus 2 tablespoons warm water
- 2 tablespoons olive oil
- 1/4 cup gluten free cornmeal

For toppings:

- olive oil, to brush on the crust
- 2/3 cup ricotta
- 1 cup sliced figs
- Dollops of pesto
- Handful of arugula
- 2 tablespoons pistachios, toasted & crushed
- Drizzle of honey (optional)
- Drizzle of balsamic vinegar

Directions

Preheat oven to 475°.

Mix the pizza dough according to package directions. Use a little cornmeal to help form the dough into (about) 2 10-inch pizzas. Since the dough is sticky, we put it between 2 pieces of parchment and rolled the crusts out with a rolling pin.

Partially bake them (on parchment) for 8-10 minutes or until they're cooked in the middle and cohesive enough to lift off in one piece.

Brush with olive oil and grill for 1-2 minutes on each side.

Top grilled flatbreads with ricotta, sliced figs, a few dollops of pesto, arugula, pistachios, honey, and balsamic vinegar (or balsamic reduction).

Optional step: make a balsamic reduction by simmering vinegar over low heat in a small saucepan. Stir frequently until it's evaporated into about half the amount you started with.

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