



Blue Cheese Walnut and Pear Pizza

Savannah · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

This blue cheese walnut and pear pizza makes a fresh and tasty appetizer

Ingredients

- - 1 pre-baked pizza crust - 2 cloves garlic
- minced - 1 tablespoon Dijon mustard - 2 sprigs fresh rosemary
- chopped - $\frac{1}{4}$ cup white wine vinegar - $\frac{1}{2}$ cup olive oil - $\frac{1}{2}$ cup crumbled blue cheese
- divided - salt and pepper to taste - ? cup shredded mozzarella cheese - 2 pears - peeled
- cored and sliced - $\frac{1}{4}$ cup toasted walnut pieces

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Place pizza crust on a pizza pan. Bake in the preheated oven until just crisp
2. about 5 minutes. Meanwhile
3. combine garlic
4. Dijon mustard
5. rosemary
6. and vinegar in a food processor or blender. With the blender on
7. drizzle in olive oil slowly until dressing is thickened. Quickly pulse in 1/4 cup blue cheese; season with salt and pepper. Spread vinaigrette over pizza crust. Sprinkle remaining 1/4 cup blue cheese evenly over crust
8. followed by mozzarella cheese. Arrange sliced pears over cheese and sprinkle with walnuts. Bake in the preheated oven until cheese is melted and bubbly
9. 7 to 10 minutes. Let cool slightly before cutting into slices.