

Pear Walnut Gorgonzola Pizza

A simple pizza topped with Gorgonzola cheese, chopped walnuts, fresh pear slices, sweet white and red onion, topped with Swiss Gruyere shredded cheese.

Serves 6-8 as an appetizer, or 3-4 as part of a meal.

Ingredients

- 1 pound pizza dough divided in half, or Trader Joe (TJ) Pizza Crust (2)*
- 2 Tablespoons olive oil
- 1 1/2 cups Gorgonzola or blue cheese crumbles - about 6 ounces
- 3/4 cup chopped walnuts
- TJ Garlic Spread Dip 6 ounces
- TJ Shredded Swiss & Gruyere Cheese 12 oz
- 1 thinly sliced Red Onion and 1 thinly sliced sweet white Onion
- 1 Tablespoon fresh chopped thyme
- 1 -2 ripe pear thinly sliced - Pears of your choice
- Cornmeal for the baking sheet or pizza stone to prevent sticking or rub olive oil on pizza pan and on dough or TJ Pizza Crust

Instructions for use with Pizza dough

1. Pre-heat oven to 450 degrees F.
2. On a well-floured work surface, roll out half of the pizza dough into a rectangle, about 1/4" thick, (or thinner if you like).
3. Sprinkle a cookie sheet or pizza stone with cornmeal and slide the dough onto the baking surface. Bake dough for 3-5 minutes, or until barely golden. It might puff up, but will relax once you remove it from the oven. Gently pierce the pizza with a knife to help deflate it, if necessary. Brush the surface with olive oil, Combine 1 cup Gorgonzola or blue cheese crumbles, 1 cup Garlic Spread Dip and 1/2 cup chopped walnuts in bowl, divide between to pizzas. Spread on surface of pizza crust, add sliced white onion, sprinkle with 1/4 of the cheese.
4. Layer 1/2 the fresh thyme and thinly sliced pear slices, more blue cheese and walnuts, add more cheese and sliced red onions. More Walnuts and Gorgonzola or blue cheese crumbles. Add pepper for taste
5. Return to oven and bake an additional 8-10 minutes or until crust is browned and cheese is melted.

OR

Instructions for use with TJ Pizza Crust

1. Pre-heat oven to 450 degrees F.
2. Trader Joe Pizza Crust - Spread olive oil on both sides of pizza crust*

Preparation:

1. Combine 1 cup Gorgonzola or blue cheese crumbles, 1 cup Garlic Spread Dip and 1/2 cup chopped walnuts in bowl, divide between two pizzas. Spread on surface of pizza crust, add sliced white onion, sprinkle with 1/4 of the cheese.
 2. Layer pear slices, more blue cheese and walnuts, add more cheese and sliced red onions. More Walnuts and Gorgonzola or blue cheese crumbles. Add pepper for taste
 3. Add to oven cook 12-20 mins
 4. Serve immediately. Repeat process with remaining dough. Makes 2 pizzas, approximately 12" x 9".
- You can select any flat bread, gluten free crusts or cauliflower crust
 - Great to add sliced mushrooms, sliced pancetta or favorite Italian meats or Washington pears, Gorgonzola, mushrooms, red onions, walnuts, mozzarella and fontina on an olive oil base.