

Balsamic USA Red Onion and Strawberry Dessert Pizza

Use a fruity red wine from the Napa Valley region of California like a Merlot to prepare the sweet onion jam that is used as a sauce for this eye-catching dessert pizza.

YIELD: 12 pizzas

INGREDIENTS

Balsamic USA Red Onion and Strawberry Jam:

1/3 cup butter (2.7 ounces)
6 lb red USA onions, sliced (1.75 lb)
6 cups granulated sugar (2.6 ounces)
3/4 cup balsamic vinegar
3/4 cup red wine
3/4 cup fresh orange juice
6 strips orange peel, each about 3-inches long
2 cinnamon sticks, each about 4-inches long
12 cups sliced fresh strawberries (3 lb)

Dessert Pizza:

6 lb pizza dough
4 cups mascarpone cheese (2 lb)
1/2 cup icing sugar (2 ounces)
2 tbsp finely grated orange zest
4 cups sliced fresh strawberries (1 lb)
36 large basil leaves

METHOD

Balsamic Red Onion and Strawberry Jam: Melt butter in large pan set over medium high heat. Add red onions, stirring occasionally, until tender. Add sugar, vinegar, wine, orange juice, orange peel and cinnamon sticks. Cook, stirring frequently, until sugar dissolves and mixture boils. Stir in strawberries. Continue to cook over medium-high heat, stirring occasionally, for 30 to 40 minutes or until reduced to a jam-like consistency. Cool completely.

Dessert Pizza: Preheat oven to 425°F. Divide dough into 1/2 lb portions. Lightly dust work surface with flour. Roll each portion into a 6x10-inch rectangle. Bake pizzas for 15 to 20 minutes or until golden brown; make up to 6 hours before serving.

Mix mascarpone with icing sugar and orange zest until smooth. Keep chilled.

1 order: Heat 1 pizza crust for 5 minutes until warmed through. Spread 1/2 cup jam over the pizza crust leaving a 1/2-inch border. Dollop 1/3 cup mascarpone mixture over the jam. Scatter with 1/3 cup (1.3 ounces) sliced strawberries and 3 torn basil leaves.

Tips:

- Use prebaked pizza crusts or focaccia bread if desired.
- Store the jam, tightly covered in the refrigerator for up to 5 days.

