

# SPRING ALPINE PIZZA

*This delicious recipe is sure to become a favorite – kick it up by cracking an egg onto the center of the pizza prior to baking.*

**Yield:** 6 - 8 servings

## *method:*

- Preheat oven to 475° F.
- Whisk together garlic and olive oil and brush over pizza crust.
- Evenly distribute cheese over crust, and arrange asparagus, prosciutto, and red onions on top of cheese.
- Bake for approx. 15 minutes, or until cheese is melted and lightly browned.

## *ingredients:*

- ½ teaspoon garlic, minced
- 1 tablespoon olive oil
- 1 12 inch pre-baked pizza crust
- 1 cup **MezzaLuna® Fontina**, shredded
- 1½ cup **Grand Cru®**, shredded
- 8 spears asparagus, blanched, 1 inch bias cut
- 2 ounces prosciutto, chopped
- ¼ cup red onion, minced

