Blackberry Ricotta Pizza

A Pepper Bridge Winery Favorite

adapted from The Food Charlatan

INGREDIENTS

- pizza dough (enough for 1 12-inch pie)
- 1 tbsp olive oil for pizza + 1 tbsp oil for drizzle
- 1/2 c. blackberries, smashed
- 1 c. Parmesan, shredded
- 1 c. mozzarella, shredded
- 3/4 c. ricotta
- 1/2 c. blackberries, sliced
- 1/4 c. chopped green onions
- 1/2 tsp salt
- ground pepper to taste
- 1/4 c. basil, chopped
- 1 tbsp tamarind paste
- 1 tsp maple syrup

PREPARATION

Preheat oven to 450 degrees Fahrenheit.

Roll out pizza dough on floured sheet of parchment paper to about 12 inches. (If you don't have a pizza stone, transfer to baking sheet now. Drizzle 1 tbsp olive oil spead to the edges of the dough.

Use a fork to mash 1/2 cup blackberries. Use the fork to spread over the dough as a sauce. Slice the remaining blackberries and set aside.

Evenly distribute the Parmesan and mozzarella across the pizza, all the way to edge of the crust. Dollop the ricotta around the pizza. Top with sliced blackberries and chopped green onions. Sprinkle with salt & pepper.

Bake 8-10 minutes, or until the top has started to brown. While pizza bakes, mix together remaining oil, tamarind paste, and maple syrup.

Garnish pizza with the tamarind sauce and basil.

NOTES: