



Heirloom Tomato Summer Pizza

By Flo Meissner

Ingredients

- 1 ½ TBL Extra Virgin Olive Oil
- 1 lb Something Natural Pizza Dough
- 1 TBL corn meal
- ¼ cup or more pizza sauce
- 6 thin slices prosciutto, torn into pieces
- 2 medium Heirloom Tomatoes (Cherokee Purple, Brandywine or Striped German)

Method:

Heat oven to 400

Roll dough out on a floured surface to 10-12" in diameter

Sprinkle corn meal over center of baking sheet or pizza pan. Transfer dough to baking sheet.

Brush 1 ½ tsp of the oil on the dough. Spread pizza sauce evenly over dough to ½" from edge. Top with cheese and prosciutto

Slice tomatoes thinly, arrange in single layer over cheese. Put more cheese on top.

Bake 20-22 minutes or until crust is golden brown and cheese is melted.

Meanwhile, place arugula in a small bowl, drizzle 1 tsp olive oil over arugula and toss to coat. Sprinkle arugula mixture over pizza just before baking.

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