

## Pear Pizzette

*The following recipe was provided courtesy of our friends at [Stemilt](#).*

*Prep Time: 15 minutes*

*Cook Time: 16 minutes*

*Serves 4*

### Ingredients

- 16 oz. fresh pizza dough
- All-purpose flour, to prep work surface
- 3 tbsp. extra virgin olive oil
- 1 small head radicchio, damaged outer leaves removed, halved, small core removed, thinly sliced (about 2 cups)
- 1/2 large onion, thinly sliced (about 2 cups)
- 1 large fennel bulb, fronds and stems removed, quartered and woody center removed, thinly sliced (about 2 cups)
- 1/2 tsp. kosher salt
- 1/2 tsp. granulated sugar
- Canola oil spray, to prep grill
- 2 Tbsp. canola oil, to brush dough
- 4 oz. Bavaria Bleu cheese (bleu and brie blend), roughly chopped
- 3 Stemilt pears, quartered, cored, stem removed, thinly sliced
- Fresh ground black pepper
- 2 cups fresh arugula, loosely packed (or more, as preferred)



### Instructions

1. 30 to 45 minutes prior to beginning, remove the pizza dough from fridge. Place on a lightly-floured work surface and cut into quarters. Shape each quarter into a rough ball and let sit to come to room temp.
2. Meanwhile, heat olive oil in a large skillet over medium heat. Add onion and fennel to skillet. Cook, stirring intermittently until onion is translucent and slightly golden; about 10 to 12 minutes. Add radicchio, salt and sugar to onion mixture. Stir well to combine, cooking for another 3 to 4 minutes. Set aside.
3. Working one quarter of dough at a time, pinch dough into a flat circle/round shape using the tips of your fingers. Rotate the dough as you work, allowing the opposite end of where you are holding the dough to hang down (let gravity assist you in creating the shape).
4. Continue pinching and rotating dough until it stretches to an approximate 7-inch round. (Place round over a closed fist, using your other hand to pull edges and thin the center of dough, if needed).
5. Once each quarter of dough is shaped to size, spray large rectangular cast iron grill generously with canola oil spray and heat grill on stovetop over medium-high heat.
6. Working with two pizzettes at a time, brush tops lightly with canola oil and place each on grill, oil-side down. Then brush the up-facing sides with canola oil. Cook until the bottoms begin to brown, about 4 to 6 minutes, then turn over.
7. Dot each pizzette with 1/4 portion of the bleu cheese and top with approximately 1 1/2 cups of onion mixture.