

Asparagus & Bacon Pizza
by
Rebecca Hunt, Sunnyslope Ranch



**Serves 6 - 8 as a starter course
or 2 – 3 as a main course**

Ingredients:

10 oz Pizza Dough
3 tablespoons crème fraîche
1 tablespoon fresh Rosemary Leaves, chopped
6 oz Mozzarella Cheese, grated
4 spears fresh Asparagus, trimmed and cut into ½” thick pieces
4 slices of bacon, cooked and cut into 1” pieces
¼ cup Red Onion, peeled and cut into thin strips
¼ cup Parmesan Cheese, freshly grated

Instructions:

1. Preheat oven to 500 degrees F. If you have a pizza stone, place it on the lower rack while preheating.
2. Pizza dough can either be purchased or make your own. Roll the dough out into a 10” circle. Use flour on the counter in order to keep the dough from sticking. Place the dough on a piece of parchment paper if using a pizza stone or place on a round pizza pan if you don’t have a pizza stone.
3. Spread the crème fraîche over the dough using the back of a spoon. Sprinkle the fresh rosemary over the top.
4. Cover the dough with the grated mozzarella cheese then add the asparagus, bacon and red onion. Sprinkle about half of the parmesan cheese over top.
5. Bake in the hot oven (on the stone if available) for 4 to 6 minutes until the top is bubbling and the crust is golden brown on the bottom.
6. Remove from the oven and allow to cool for 3 to 4 minutes before cutting into wedges. Sprinkle with the remaining parmesan cheese.

Enjoy with a glass of Sangiovese.