

Hot Honey, Grilled Peach, Prosciutto & Burrata Pizza

EASY · 30 MINS

A little sweet, a little salty, and entirely irresistible. Juicy grilled peaches meet ribbons of prosciutto and creamy burrata, finished with a drizzle of Capilano Hot Honey for a golden, glossy finish that feels like summer on a plate.



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PREP TIME 14 mins

COOKING TIME 16 mins **SERVINGS**

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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Ingredients

- 1 ball of pre-made fresh pizza dough, uncooked
- 100g prosciutto
- 2 fresh peaches, sliced
- 1 burrata ball
- 1 tbsp extra virgin olive oil
- 1 tsp garlic, crushed
- Thyme, fresh
- Capilano Hot Chilli Honey

Used in this recipe



Capilano Hot Chilli Honey

Available at



Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

Method

- 1. Preheat oven to 200'c fan forced.
- 2. Roll out pizza dough to approx. 1cm thick and place on a pizza tray. Brush with olive oil and garlic. Place prosciutto evenly around and drizzle with Capilano Hot Chilli Honey. Bake for 15 minutes or until golden and cooked through.
- 3. Meanwhile, on a hot grill pan, grill peaches on each side until marked. This will only take 30-60 seconds. Set aside.
- 4. Once pizza is cooked, top with grilled peaches, burrata, fresh thyme and finish with an extra drizzle of Capilano Hot Chilli Honey. Serve immediately.

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