



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.



SKILL LEVEL
Easy

PREP TIME
14 mins

COOKING TIME
16 mins

SERVINGS
6

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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**

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.

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 fiery 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.

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