

Peach Melba Pizza |

Recipe for 4 pizzas

Description

A dessert pizza, gourmet, to share... or not...

Note

You can make these pizzas round or in a large baking tray.

To do this, do not divide your dough into 4 balls, keep it as is and spread it on a baking sheet greased with olive oil.

Garnish your pizza and bake it at 450F for 15-20 minutes. Finish dressing once out of the oven.

Ingredients

Peach Melba pizza

- 4 Scoop(s) Pizza dough
- 5 Tbsp Sugar
- 2 Unit(s) Canned peaches in syrup
- 1 Cup(s) Plain yogurt 2%
- 1 Tsp Vanilla paste of madagascar
- 1 Cup(s) Raspberry puree
- 1 Cup(s) Sliced almonds

Chocolate sauce

- 200 Ml Water
- 100 Gr Sugar
- 50 Gr Cocoa powder

Preparation

- Preparation time **0 mins**
- Preheat your at **450 F°**

Prep

Mix the yogurt with the vanilla paste and a tablespoon of sugar.

Roast the almonds for a few minutes in a pan or in the oven (without fat).

Chocolate sauce

In a saucepan, boil the water and sugar and add the cocoa. Stir well for a few minutes and reduce over low heat until it's coating the back of a spoon.

Pizza

First cooking

Put the cast iron crepe pan on the fire, place the dough spread to the diameter of the pan.

Immediately sprinkle a tablespoon of sugar over the dough and place the peach wedges here and there.

Second cooking

Transfer your crepe pan to the oven under the broiler to finish cooking.

Once out of the oven, serve the pizza on a plate or board and drizzle with vanilla yogurt, raspberry puree and chocolate sauce.

Finish with slivered almonds.

Bon appétit!