



ingredients (Servings: 12)

Crust

2 cups warm water

3 Tablespoons sugar

2 envelopes dry yeast

3 Tablespoons vegetable oil plus oil for bowl

6 cups flour, plus more for dusting

1 Tablespoon salt

3 bowls

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Topping

1 pint fresh strawberries

1 pineapple, cleaned

2 kiwi fruits peeled

1 14-oz. jar strawberry preserves

1 16-oz. package of chocolate or white
chocolate morsels

directions

Crust

step 1: In bowl combine the warm water, yeast, and sugar. Let sit for 5 minutes.

step 2: In a large bowl (or the bowl of an electric mixer) combine the flour and salt.

step 3: Slowly pour the yeast mixture into the flour while beating with an electric mixer.

step 4: Beat the mixture until a ball is formed.

step 5: Turn out dough onto a floured work

surface and knead for 5 minutes, dusting with more flour when necessary, until the dough is firm but not sticky.

step 6: Oil a large bowl and set the ball in the bowl and cover with Saran™ Premium Wrap.

step 7: Let the dough rise for 40 minutes or until doubled.

step 8: Punch dough down and re-form into a ball.

step 9: Place ball back into oiled bowl, cover again with Saran™ Premium Wrap, and let rise for 40 minutes or until doubled.

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step 10: Turn dough out onto floured work surface and cut into 6 equal-sized pieces.

step 11: With remaining 5 pieces covered with Saran™ Premium Wrap, knead one piece into a flat 3-inch disk.

step 12: Dust the disk with flour and roll with a floured rolling pin into a 6-7 inch circle.

step 13: Wrap in Saran™ Premium Wrap and refrigerate.

step 14: Repeat the process with the remaining 5 pieces of dough.

Topping

step 1: On the day of cooking, cut fruit into pieces large enough not to fall through the grill, or place a piece of aluminum foil over grill.

step 2: Spray the fruit lightly with cooking spray.

step 3: Grill fruit until grill marks appear. Set fruit aside and prepare pizza crust for the grill.

step 4: Start with a very low fire and cleaned grill.

step 5: Spray the disks of pizza dough with cooking spray and place on the grill. The dough will cook in about 3-5 minutes.

grilled fruit pizza

step 6: Turn the dough over and spread with strawberry jam, then add chocolate chunks and grilled fruit. (For a less caloric dessert, use the jam and chocolate sparingly, or skip the jam altogether.)

step 7: Cook on grill until melted and hot, about 4-5 more minutes. Serve immediately.

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