# Roasted Grape Pizza

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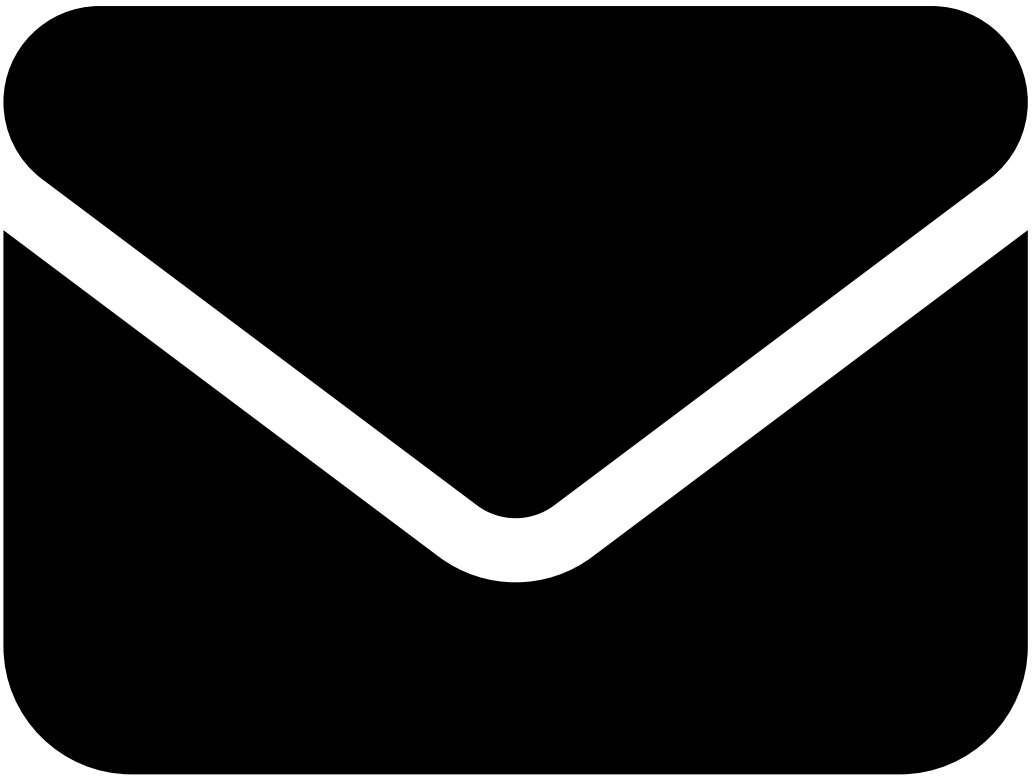




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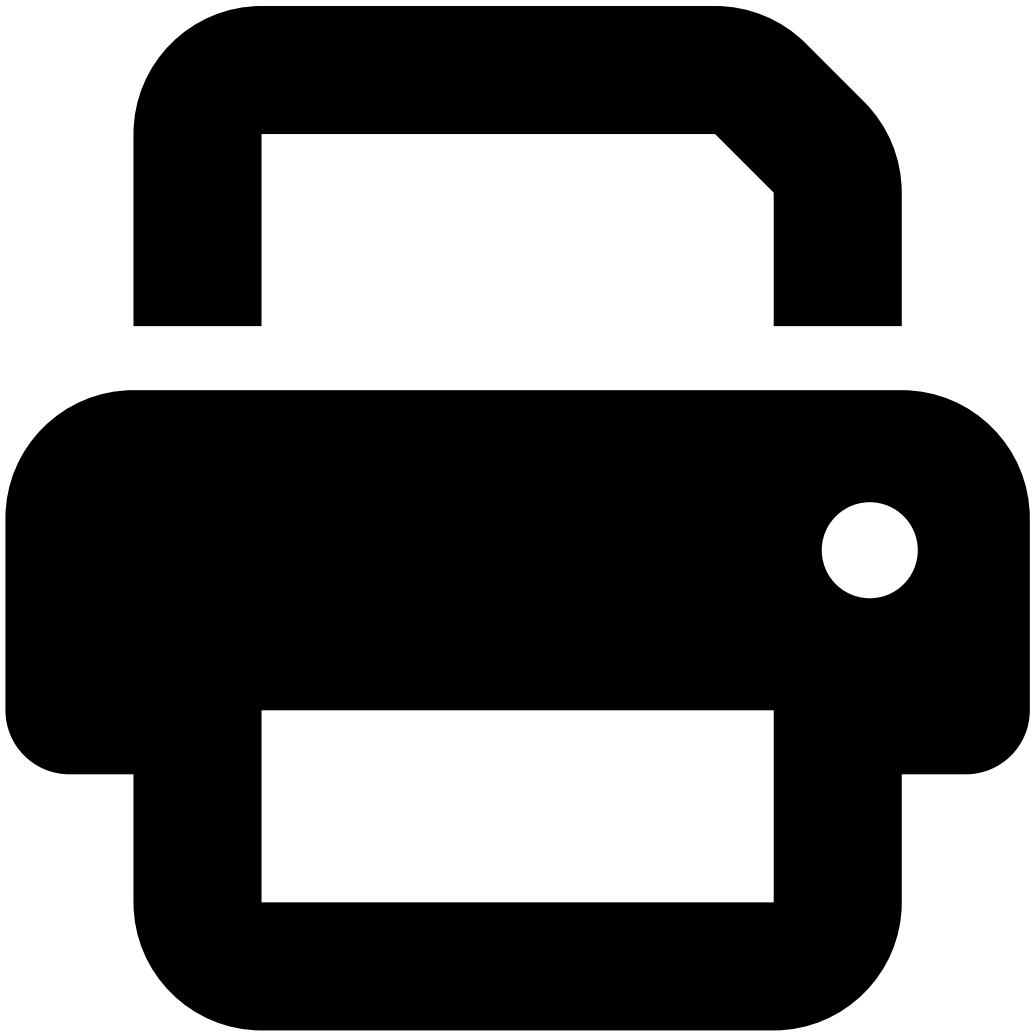

Pizza has came a long way since our days in the Pizza business. Back then Canadian bacon and pineapple toppings on pizza were a novelty.
Now there are as many different pizza toppings and combinations as there  are people who love pizza.

This Roasted Grape Pizza may sound like an unusually mix of ingredients but it all comes together with the most delicious flavor.

Roasting the grapes sweetens them and releases their juices producing a sweet, syrupy pizza sauce. Mix the sharp bite of the gorgonzola with the mild taste of grapes, honey and thyme, add crunchy walnuts and you a recipe for delicious results.

## 3 things to know About this Roasted

# Grape Pizza Recipe

The first thing to know about this Roasted Grape Pizza is I used The pizza dough from Trader Joe's you can use any pizza dough you like.

Second any grape works with this recipe, I've used white and it was just as delicious as using the red grapes. Third and one step not to miss is to prebake the crust, so you don't end up with a soggy crust. One more thing I  baked this this pizza in my Cuisinart Toaster Oven/ Air fryer my most used small appliance.

And lastly please leave me a comment if you make this Roasted Grape Pizza and please don't forget to tag me on Instagram with your creations.

I love hearing from you, it's my favorite  part!!!!

# Roasted Grape Pizza



Roasted grapes, creamy Gorgonzola, Parmesan, walnuts, and honey top a crisp pizza crust for a deliciously sweet and savory Italian-inspired pizza.

- 1 lb prepared pizza dough
- 3 cups red grapes
- 2 cups gorgonzola cheese
- 1 cup grated parmesan

- 2 cups coarsely chopped walnuts
- 2 tbsp thyme leaves
- 4 tbsp honey
- 3 tbsp olive oil
- Salt and pepper to taste

1. Preheat oven to 400°
2. Stretch dough into thin 12 inch circle let rise for 15 minutes
3. Meanwhile drizzle cleaned and separated whole grapes and walnuts with olive oil, salt and thyme
4. Roast grapes and walnuts on a small cookie sheet in the preheated oven for 15 minutes set aside
5. Brush the crust with olive oil Pre bake the pizza crust for ten minutes or until crust is lightly golden
6. Top pre baked pizza crust with the roasted undrained grapes, gorgonzola and parmesan
7. Return to oven and bake 15 minutes or until cheese is melted