

Goat Cheese Bacon Pizza on Fig Sauce with Arugula Salad & Laurentide Fumé Blanc



Ingredients

Pizza

- 1 lb pre-made pizza dough or pre-formed crusts
- ~1 T Cornmeal
- 6 T fig jam
- ~6 oz smoked bacon cooked/chopped
- ~4-6 oz goat cheese crumbled

Arugula Salad

- ~3 c mixed Arugula (micro if possible)/baby Spinach chopped
- 2 t olive or grapeseed oil
- 4 oz apple chopped
- 1 shallot minced
- 1 T Laurentide Fumé Blanc
- 2 t honey

Preparation Instructions

Adjust topping ratios and cooking times to suit your tastes and crust instructions

1. Preheat oven to 500 degrees. Use pizza stone for best results.
2. Prepare crust per dough instructions.
3. Sprinkle cornmeal on stone and crust on top.
4. Spread even thin layer of fig jam over crust.
5. Sprinkle goat cheese crumbles and then add bacon.
6. Toss salad ingredients while pizza is baking.
7. Bake per dough/crust instructions ~ 10-12 minutes. Watch for excessive browning!
8. Pull when cheese is melted and bacon is browned. Sprinkle salad on top, cut & pair with Laurentide Fumé Blanc!

Serves 2-4

Recipe: Laurentide Winery S Braymer