



Fig & Goat Cheese Pizza

We all love pizza - but have you ever had pizza with fig sauce? Check out this recipe for a delicious fig and goat cheese pizza. The chef in the video uses homemade fig jam, but it can also be obtained as fig spread at Trader Joe's or Whole Foods. Also, the chef refers to tomato passata, which in the U.S. can be bought (or homemade) as a thick tomato puree. A truly unique flavor profile and a truly delicious treat!

Ingredients

- 1 small pizza dough
- 1/4 cup tomato puree
- 1/2 cup Fig jam/spread
- 1/2 cup shredded mozzarella cheese
- 1/4 cup goat cheese
- 2 tsp fennel seeds
- 1 tsp olive oil

Preparation Process

Spread the tomato puree on the dough, then spoon the fig spread on top

Add the mozzarella, goat cheese fennel seeds and olive oil, then bake in a conventional oven at maximum heat for 6-7 minutes

Remove from oven and serve

If you want to watch the video again. Click [here](#).