



PEAR, FIG & GORGONZOLA FLAT BREAD

- 1 TSG Flat Bread Mix**
- ½ cup gorgonzola cheese, crumbled
- ¼ cup **TSG Pear Fig Preserves**
- 2 Tbsp **TSG Extra Virgin Olive Oil**
- 1 pear, cored and sliced thin

1. Preheat oven to 400°F. Follow Step #1 of the Flat Bread directions on box.
2. Roll out entire ball to the size of a standard cookie sheet pan, 1/8" thick.
3. Lay rolled out dough onto a non-stick sprayed cookie sheet pan.
4. Sprinkle gorgonzola over entire surface. Dollop spoonfuls of Pear Fig Preserves randomly over entire surface. Drizzle olive oil over all.
5. Bake for 15-18 minutes or until golden brown.
6. Place slices of pear over entire surface, cut into slices and serve.

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