

Caramelized Pear & Gorgonzola Pizza with Tricolore Salad

Ingredients

Flatbread Dough

4 ½ cups all-purpose flour
1 ¾ cups room temp water
1 Tbsp yeast
1 Tbsp extra-virgin olive oil, plus 1 Tbsp more for brushing
1 Tbsp kosher salt

Caramelized Pears

2 (15-ounce) cans Pacific Northwest Canned Pear halves in light syrup, drained, reserving syrup
4 Tbsp unsalted butter
2 Tbsp light brown sugar

Caramelized Onions

4 Tbsp unsalted butter
2 large yellow onions, sliced
¼ tsp kosher salt

Pear & Rosemary Citronette

2 Tbsp reserved canned pear syrup
Zest of 1/2 lemon
Juice of 1 lemon
1 Tbsp extra virgin olive oil
1 1/2 tsp finely chopped fresh rosemary
1 tsp finely chopped fresh sage
¼ tsp kosher salt
1/8 tsp black pepper
1/8 tsp granulated garlic

Spiced Hazelnuts

1/2 cup chopped hazelnuts
1 Tbsp unsalted butter
1 tsp light brown sugar
1/2 tsp sweet paprika
1/2 tsp chili powder
1/2 tsp kosher salt

Pizza and Tricolore Salad

1 cup mozzarella
1 cup smoked Gouda
¼ cup freshly grated Pecorino Romano cheese
1/2 cup freshly grated Grana Padano cheese (divided)
1/2 cup crumbled Gorgonzola
1 small head radicchio, sliced
1 Belgian endive, sliced
1 quart baby arugula

Method

Dough

In a large bowl, mix all the ingredients into a ball. Divide and roll into 4 smaller balls. Place them in an oiled bowl and cover. Proof until doubled in size.

Heat a large griddle or 12-inch cast-iron skillet over medium-high heat. One at a time, stretch each dough ball out to a 12-inch round and brush with the olive oil. Cook on the griddle until light brown spots appear on each side, 1 to 2 minutes per side. (This can be done up to 1 day in advance.)

Caramelized Pears

Slice the pears into ¼-inch-thick slices and gently pat them dry. In a non-stick skillet, melt the butter over medium-high heat. Add the pear slices and brown sugar. Toss the pears until a dark, rich caramel color develops, 5-6 minutes, stirring frequently to avoid burning the sugar. Remove the pan from the heat.

Caramelized Onions

In a non-stick skillet, melt the butter over a medium-high heat. Add the onions and salt, and cook. Stir frequently to ensure even cooking, for 10-15 minutes or until golden brown. Remove from the heat.

Citronette

In a mixing bowl, combine all of the ingredients and whisk ingredients together until fully incorporated. Taste and adjust seasoning as needed.

Spiced Hazelnuts

In a skillet over a medium heat, cook hazelnuts, tossing occasionally until toasted 2 to 4 minutes. Add the butter and toss to coat. Stir in the sugar and spices until evenly coated and remove the pan from the heat.

Pizza and Salad

Preheat oven to 475°F, with a rack positioned in the lower third. In a large bowl, combine the mozzarella, Gouda, pecorino, and 1/4 cup of the Grana Padano.

To each of the 4 pre-cooked crusts, spread the toppings in this order, dividing them evenly: the cheese mixture, caramelized onions, caramelized pears, spiced hazelnuts, and gorgonzola.

Place in the lower part of the oven and bake until the crust is browned and cheese is melted, 15 to 20 minutes. (We want to ensure we have a crisp bottom of the crust.)

Meanwhile, in a mixing bowl, combine the arugula, endive, and radicchio and toss with the dressing to lightly coat.

Remove the pizzas from the oven and cut each into 6 slices. Top with the salad in the middle of each pizza, dividing it evenly. Sprinkle with the remaining Grana Padano.



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Servings

Yield: 4 (12-inch) pizzas; 8 servings, ½ pizza per person

Nutrition

Calories: 780
Total Fat: 40g
Saturated Fat: 19g
Cholesterol: 92mg
Sodium: 1754mg
Carbohydrate: 80g
Fiber: 8g
Sugar: 16g
Protein: 28g
Calcium: 658mg
Iron: 6mg
Potassium: 868mg

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