

BEECH OVENS

SELECTED BY THE WORLD'S LEADING HOTELIERS



Fig & Raspberry Dessert Pizza

Name of dish:	Fig & Raspberry Dessert Pizza	
Cooking Temperature:	250°C	
Cooking method:	Baking	Preparation Time: 15mins
Number of portions:	4	Cooking Time: 5mins
		Time total: 20mins



<i>Ingredients</i>				<i>Method</i>	
Item	Amount	UOM-Kg/MI/Each			
Brioche dough	250	g		1	Roll pre-made Brioche dough into a 10in
Fresh Figs	250	g			(25cm) round.
Fresh Raspberries	100	g		2	Cut figs in halves and arrange in a
Castor sugar	50	g			circular fashion around the base.
Powdered sugar	20	g		3	Fill the gaps with the fresh raspberries.
Double cream	60	ml		4	Sprinkle castor sugar on top of the fruit.
				5	Bake like a normal pizza until sugar
					caramelizes and dough base is cooked.
				6	Serve hot, dusted with powdered sugar
					and double cream.