

A top-down view of two long, rectangular flatbreads on a white surface. The flatbreads are topped with slices of prosciutto, fresh arugula, basil, and grilled peach wedges. The peaches are charred on the edges, and the prosciutto is draped over the other ingredients. A dark red banner with white text is overlaid at the top of the image.

# GRILLED PEACH FLATBREAD WITH PROSCIUTTO

**Serves 4-6**

## Ingredients

- 3 large, ripe peaches, cut in half
- 2 pounds frozen pizza dough, thawed
- 4 ounces mild goat cheese, crumbled
- 12 slices Prosciutto, cut in half
- 1 cup arugula
- 1/3 cup fresh basil

*Lula*

## Directions

Heat grill to high. Grill peach wedges until caramelized, about 2 minutes per side.

Preheat oven to 400 degrees.

Divide pizza dough into 3 balls. Sprinkle flour on the workspace. Roll each ball into an elevated flatbread 10-12 inches long and 4 inches wide. Brush both sides with olive oil.

Preheat oven to 400 degrees. Sprinkle cheese on pizza dough. Top with Prosciutto and put pizzas on a cookie sheet. Bake for 8 minutes or until cheese is bubbly. Top with peaches, arugula, and basil. Enjoy with a chilled bottle of Lula Cellars 2020 Rosé of Pinot Noir.