



Prosciutto, Mascarpone & Spinach Pizza with Balsamic Glaze

1 cup Traditional Balsamic Vinegar
1 Tbsp. sugar
½ Tbsp. butter
1 lb. pizza dough, homemade or ready-made
6 oz. mascarpone cheese
6 oz. prosciutto
2 handfuls spinach leaves
Drizzle of White Truffle Oil

In a saucepan, combine the Traditional Balsamic Vinegar and sugar and cook on medium high heat, stirring frequently to dissolve sugar. Continue to heat and stir occasionally and reduce by 1/3. Turn off heat and add butter and stir until melted. Set aside.

Preheat oven to 450 degrees F.

Roll out half of the dough on a floured surface until thin, and about 8 inches around. Put dough on pizza stone or sheet pan. Spread half the mascarpone evenly on the dough. Layer with half of the prosciutto. Bake for 8 minutes. Remove from oven and add a handful of spinach leaves. Return to oven for another 1-2 minutes until mascarpone is bubbly and the dough is golden brown.

Remove from oven and drizzle with half of the balsamic glaze and a few drops of White Truffle Oil.

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