



Very Berry Pizza

June 9, 2022

Fresh summer berries get a new look. This is an unexpected summer dessert that is as pretty as it is tasty. You only grill the crust so it is an easy first-timers pizza to grill and can be done in advance and topped just before you want to serve it.

Serves 2-4

Ingredients:

- 1 cup ricotta cheese
- ½ teaspoon vanilla extract
- 5 tablespoons sugar
- 2 tablespoons finely chopped crystallized ginger
- Zest of ½ lemon, finely grated with a microplane or zester
- 2 tablespoons all-purpose flour, for kneading the dough
- ¾ teaspoon ground cinnamon
- 1 ball prepared pizza dough, at room temperature
- ¼ cup uncooked grits or polenta, for rolling the dough
- 2 tablespoons vegetable oil (such as canola) or nut oil (such as walnut)
- ½ pint fresh blueberries, picked over
- ½ pint fresh raspberries, picked over
- ¼ cup honey

Method:

1. Combine the ricotta, vanilla, 2 tablespoons of the sugar, the ginger, and the lemon zest in a medium bowl. Reserve for topping.
2. Sprinkle the work surface with the flour. Mix the remaining 3 tablespoons sugar with the cinnamon and knead it into the dough. Set aside until ready to make pizza.
3. Preheat the grill, roll out and shape the dough, and grill the first side of the crust per the master instructions per gas or charcoal. Use tongs to turn the crust over. Continue grilling until the bottom crust is well browned. (since you're not melting cheese or warming toppings, you don't need to switch to indirect heat.)
4. Remove from the grill and immediately spread it evenly with ricotta mixture. Let your inner artist dictate how you arrange the berries over the top. Finish with a generous drizzle of honey.
5. Slice and serve immediately.

© 2022, Recipe adapted from the book. For additional recipes, tips and instructions for making grilled pizza, check out [Pizza on the Grill: 100 Feisty Fire-Roasted Recipes by Elizabeth Karmel and Bob Blumer](#).