

Yuca Crust Pizzas

(Use of TIO JORGE® Yuca Mash, TIO JORGE® Sweet Potato Mash, BIG BANANA® Sweet Plantain Mash & Slices)



Servings: 3-6



Total Time: 60 min.



Level: Intermediate

PROSCIUTTO & FIG PIZZA

Ingredients

- 2 yuca pizza pie (recipe follows)
- 2 tablespoons olive oil
- kosher salt + pepper
- 1 handful fresh basil roughly torn
- 2 cups shredded white cheddar

- 8 oz Gorgonzola Cheese, crumbled
- 15 mixed grape tomatoes, sliced
- 16 fresh figs, quartered
- 6 ounces thinly sliced prosciutto
- 3-4 handfuls fresh arugula
- honey for drizzling
- balsamic vinegar for drizzling

For the Yuca Pizza Dough

- 2 cups mashed yuca (peeled, cut into medium size pieces, boiled until fork tender, drained)
- 1 teaspoon extra virgin olive oil
- 2 heaping tablespoons coconut oil
- 2 tablespoons coconut flour
- 1/2 teaspoon sea salt
- Dried herbs to taste (Italian seasoning, garlic, onion powder)

For the Pizza:

1. Preheat oven to 375 (depending on how your oven bakes)
2. Combine all ingredients except for coconut flour in a food processor.
3. Add seasoning to give it flavor.
4. Process until a dough is formed.
5. Empty dough onto a piece of parchment paper
6. Add in coconut flour to top and bottom of the dough.
7. Allow dough to cool completely then divide into 2 pieces (for two crusts) or keep as one large crust.
8. Roll out the dough to create a crust (or 2) that is about ½ inch thick.
9. Bake for 15-20 minutes on a parchment lined baking sheet or until nicely browned throughout.
10. Remove from oven and flip crust(s) over and continue baking until this side is browned as well. approximately 15 minutes more.
11. Place your toppings.
12. Brush the oil around the edges of the crust.

13. Add the ripe plantain mash, season with salt and pepper, top with chopped basil, then sprinkle on the white cheddar cheese and blue cheese evenly over the dough
14. Place in oven and bake 6-8 minutes or until the plantain mash is heated thru and the cheese has melted.
15. Remove from the oven and place on a serving board.
16. Layer the fresh tomatoes over the cheese. Sprinkle the tomatoes lightly with salt and pepper.
17. Add the prosciutto, figs and arugula.
18. Drizzle the pizza with honey and balsamic.