

AVOCADO MOUSSE PIZZA

Preparation: 5 min , Cook Time: 5-10 min or so

Yield: 1 9" pizza

Use New York Pizza Dough recipe and a smaller ball of dough. Allow 1-2 hours to rise before rolling out.

MOUSSE INGREDIENTS:

1/4 cup plain greek yogurt, or sour cream

1/4 teaspoon black pepper

1/2 teaspoon salt

2 1/2 teaspoons each of oregano, basil, and parsley

2 teaspoons lemon juice

1 ripe avocado, pitted, peeled, and thinly sliced

TOPPINGS INGREDIENTS:

1/2 cup chopped roasted bell peppers, cut julienne style

1/2 cup crumbled goat cheese

1/2 cup grated romano cheese

1 8 inch Rolled out Pizza Dough

Preheat the oven to 425 degrees.

In a food processor, mix together the avocados, lemon juice, herbs, salt, and pepper. Process until smooth and then fold in the yogurt or sour cream. Roll out dough till thin, sprinkle bread crumbs or corn meal on pizza pan to prevent sticking (or use parchment paper to put the dough on).

Spread avocado mixture evenly onto the pizza shell. Top with the bell peppers, leaving a ring of the avocado mixture showing around the rim, and then sprinkle on the cheeses.

Bake 8 to 10 minutes or until the cheeses are melted.

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