

Featuring Tennessee Gourmet® Products

© 2008

Breakfast Pizza

1 can pizza dough (13.8 ounce)	2 Tbsp. lemon juice
2 Tbsp. butter	1 tsp. lemon zest
2 Tbsp. Tennessee Gourmet® Scotch Bonnet Pepper Jelly (your choice of flavor)	2 cups mixed berries
2 cups mascarpone cheese	¼ cup sugar
2 Tbsp. heavy cream	

Preheat the oven to 350° F. Line a baking sheet with parchment paper.

Combine butter and jelly in a sauce pan and melt.

Using a rolling pin, roll out the pizza dough to a thickness of about ¼ inch. Transfer the pizza dough to the lined baking sheet and brush the dough with the melted butter and jelly. Bake until golden brown, about 10 to 15 minutes. Cool the pizza crust on a wire rack.

Meanwhile, in a medium bowl, mix together the cheese, cream, lemon juice, and zest. In another bowl, combine berries and sugar.

Spread the cheese mixture over the cooled crust. Top with mixed berries and slice like a pizza and serve.