



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

PEACHES AND CREAM PIZZA

DESCRIPTION

Gather your friends around and impress them with this pizza with a twist. The caramelised peach marries perfectly with aromatic vanilla custard and an extra topping of golden clotted cream.

INGREDIENTS

Pizza dough – extra plain flour for rolling out
1 pot of ready-made custard
1 tbsp Trewithen Dairy Natural Yoghurt
1 tsp vanilla extract
1 tsp ground cardamom
1 peach, sliced
1 tbsp brown sugar
Trewithen Dairy Cornish Clotted Cream to serve

METHOD

- Preheat your oven as hot as it will allow with a pizza stone or baking tray inside, or if you're lucky enough to have a pizza oven – fire it up!
1. In a bowl, mix together custard, yoghurt and vanilla extract.
 2. Roll out your pizza dough nice and thin.
 3. If cooking in a pizza oven, flour your pizza paddle before carefully laying the pizza dough on top. Otherwise, slide the dough onto the scorching pizza stone or baking tray.
 4. Working quickly at this point, Sprinkle the dough all over with ground cardamom.
 5. Spoon a generous layer of custard all over the top.
 6. Scatter peach slices on top before sprinkling brown sugar over the peaches.
 7. Cook until the dough is blistered and peaches caramelised – about 8 – 10 minutes in a conventional oven, or 3 minutes in a pizza oven.
 8. Spoon large dollops of Trewithen Dairy Cornish Clotted Cream on top of each slice and serve.