

# Basil & Nectarine Pizza with Balsamic Glaze

## Directions:

Preheat oven to 500° F. Line a baking sheet with parchment paper. Place your fresh dough on a lightly floured surface and divide it in half.

Set one half aside (use this to make another pizza later) and roll out the other using a floured rolling pin. Place dough on your prepared baking sheet.

Drizzle dough with half olive oil and coat evenly using a brush. Cover the dough with half the mozzarella, arrange one layer of sliced nectarines, and sprinkle with half the fresh Parmesan.

Place pizza in oven and bake for about 10 minutes or until the crust is slightly brown and the cheese is melted. Remove from the oven, sprinkle with basil, and drizzle with balsamic glaze. Slice and enjoy!

Repeat with the remaining half of dough and other ingredients to make a second pizza!

**Tip:** Feel free to add more or less of any of these ingredients. If you love cheese, add LOTS of cheese!