

Smoked Apple Goat Cheese Pizza

by Chef Brian Henry

6 apples, cored, peeled and sliced

½ cup brown sugar

½ tsp. cinnamon

1 sheet puff pastry

½ cup of berries

4 oz goat cheese

Take the puff pastry sheet and stretch it out into a square, and place on top of a clay baker's disk or baking sheet. Toss the cinnamon, apples and brown sugar together in a bowl. Empty the contents of the bowl into the centre of the puff pastry. Fold a corner of the puff pastry into the edge of the apple mixture, repeat this process until the crust is formed and resembles a rustic braid. Place the berries in the centre of the apple mixture. Crumble the goat cheese over the apples. Place pizza into a 350f oven, BBQ or Smoker.

Allow to cook for 25-35 minutes.



CHEF BRIAN HENRY