



# Grilled Pizza with Cheese, Prosciutto and Figs

Servings: 4

- 2 cups pizza or tomato sauce
- 4 1/2 cups pizza dough  
flour, for rolling
- 3 1/2 cups Jarlsberg cheese, coarsely grated
- 2 1/2 cups thinly sliced prosciutto
- 8 dried figs, each cut into six wedges
- dried red pepper flakes
- black pepper

Heat grill and warm pizza sauce.

Divide dough into desired number of pizzas. On floured surface, roll dough into long, thin ovals and spread with sauce. Sprinkle light layer of cheese over sauce. Add layer of prosciutto and a second layer of cheese. Dot with fig pieces then season with red pepper flakes and pepper.

Reduce grill heat, slide pizzas onto grill and close lid. Cook 3-5 minutes, or until crust is lightly charred and cheese is melted.

Source: [Jarlsberg Cheese](#)

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