



BOULART®

MUENSTER CHEESE, CRISPY PROSCIUTTO & HONEY FOCACCIA PIZZA

SERVES 4-6

INGREDIENTS:

1 Boulart focaccia

4-6 slices of prosciutto

4 oz. Muenster cheese, crumbled

4 oz. Old cheddar cheese, crumbled

2 tbsp of honey

Thyme leaves

METHOD:

- Bake the focaccia at 400°F for 5-7 minutes.
- Once the focaccia is out of the oven, top the bread evenly with cheese then add the prosciutto.
- Place back in the oven until the cheese melts and the meat becomes crispy, around 7-10 minutes.
- Remove the focaccia pizza from the oven and drizzle with the honey.
- Cut into pieces and enjoy!