

# Gill's Gourmet Gallery

## Peach & Berry Desert Pizza

### Ingredients:

2ozs cream cheese, softened  
8ozs crème fraiche  
3 tablespoon honey  
1/4 teaspoon orange zest  
1 tablespoon orange juice  
1/2 teaspoon ground cinnamon  
1 packet refrigerated pizza dough  
1 fresh peach sliced and grilled if you prefer  
1 cup fresh blackberries  
1 cup fresh raspberries  
Garnish sprigs of rosemary or mint to decorate, honey

### Method:

Preheat grill to high heat.

In a medium bowl whisk cream cheese until smooth, add crème fraiche, honey, orange zest, juice and cinnamon.

Beat until well combined. Refrigerate until ready to use.

Roll dough into a 12-inch circle. Lightly oil a pizza tray and place dough upon it under the grill. Cook with grill lid closed for 2/3 minutes on each side until crispy.

Remove from grill and set aside.

Spread crème fraiche mixture on to warm crust mixture and decorate with fruit.

Garnish with mint or rosemary, drizzle with honey

Cut into slices and serve immediately.

