

Avocado Mousse Pizza with Roasted Peppers



Servings: 2 (8-inch) pizzas

Slightly tangy with the warmth of roasted peppers, this unusual pizza is a crowd pleaser. Serve with a light Zinfandel wine.

Mousse

- ◆ 2 ripe avocados, pitted, peeled, and thinly sliced
- ◆ 1 tablespoon fresh lemon juice
- ◆ 1 tablespoon mixed dried herbs of choice, such as oregano, basil, and parsley
- ◆ 1 teaspoon salt
- ◆ 1/2 teaspoon black pepper
- ◆ 1/2 cup yogurt cheese or sour cream

Pizza

- ◆ 2 (8-inch) thin pizza crusts

Toppings

- ◆ 1 cup chopped roasted bell peppers, cut julienne style
- ◆ 1 cup crumbled goat cheese
- ◆ 1 cup grated Pecorino Romano cheese

Preheat the oven to 425 degrees.

In a food processor, mix together the avocados, lemon juice, herbs, salt, and pepper. Process until smooth and then fold in the yogurt cheese.

Spread evenly onto the pizza shells. Top with the bell peppers, leaving a ring of the avocado mixture showing around the rim, and then sprinkle on the cheeses.

Place on a round pizza pan or baking sheet coated with DuPont™ Teflon® non-stick coating. Bake 8 to 10 minutes or until the cheeses are melted.

