

## Savory Quilt Pizza



### Ingredients

- 1 10" x 14" sheet of lavash (they often come this size, but sometimes they are twice this length), or a large flour tortilla, pita bread or pre-baked pizza crust
- 2 tablespoons olive oil
- 1 5-ounce package Boursin cheese, whipped cream cheese or any other spreadable cheese
- 2 tomatoes (ideally one red and one yellow)
- 1 handful basil leaves or other fresh herbs

### Instructions

Set rack in the middle position in oven or toaster oven and preheat oven to 400°F

Brush lavash generously with olive oil.

Place lavash directly on rack and bake for 4 - 5 watchful minutes, or until light brown and crispy—with a wee bit of charring on the edges. Remove from oven and let cool.

Spread cheese over entire surface of lavash. Slice tomatoes and use the slices—and portions of slices—to create patterns.

Use the basil leaves to create a border.

*Recipe by Bob Blumer, Kitchen Magician. Used with permission.*



## Dessert Quilt Pizza



### Ingredients

- 1 10" x 14" sheet of lavash (they often come this size, but sometimes they are twice this length), or a large flour tortilla, pita bread or pre-baked pizza crust
- 2 tablespoons olive oil
- 6 ounces Mascarpone cheese
- 3 tablespoons honey
- 1 cup berries (ideally a mix of blueberry, blackberry and raspberry—but any one will work on their own)
- 1/2 cup mixed fruit such as kiwis, plumbs, peaches and/or bananas, sliced

### Instructions

Set rack in the middle position in oven or toaster oven and preheat oven to 400°F

Brush lavash generously with olive oil.

Place lavash directly on rack and bake for 4 - 5 watchful minutes, or until light brown and crispy—with a wee bit of charring on the edges. Remove from oven and let cool.

Spread cheese over entire surface of lavash, then drizzle honey over-top. Use the berries and fruit slices to create patterns.

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