



Grilled Corn and Peach Pizza

Ingredients

- 1/2 cup [Fustini's Persian Lime olive oil](#), divided
- 2 peaches, pitted and quartered
- 2 ears of corn
- pizza dough (store-bought or home-made)
- 6 ounces provolone cheese, grated
- 6 ounces mozzarella cheese, sliced or grated
- 4 ounces pancetta, cooked (or diced bacon)
- 1/2 teaspoon red pepper flakes

Sharon's Hint

Adapted from "How Sweet Eats"

For a fast and easy pizza dough mix that makes 3 medium size pizzas with Fustini's olive oil: [Fustini's Pizza Mix](#)

Directions

Step 1.

Heat grill to medium. Brush peach wedges and corn with Persian Lime olive oil. Place cut side of peaches on the hot grill as well as the corn cobs. Cook until grill marks appear (5-8 minutes). Remove from heat. Turn grill up to 500 degrees. Slice peaches into smaller wedges and cut corn off the cob.

Step 2.

Roll out pizza dough and use enough cornmeal/flour to cover both sides. Place dough on a pizza peel and transfer to the hot grill and cook for 30 seconds - 1 minute to lightly brown the bottom surface. Using tongs, turn dough over to continue cooking. Immediately top with cheese, sliced peaches, corn and pancetta. Close the grill lid and allow to cook 3-5 minutes until cheese begins to melt. Remove from heat, slice and serve.