

Cranberry & Brie Pizza: A Gourmet Sweet and Savory Treat

Sometimes, the most surprising combinations are the most delicious. This recipe for



OVEN
475°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 ball of pizza dough (store-bought or homemade)
- 1 tbsp olive oil
- 1 cup caramelized onions (from about 2 medium onions)
- 1/2 cup whole berry cranberry sauce
- 6 oz brie cheese, sliced or torn into chunks
- 1/4 cup chopped walnuts (optional)
- Fresh rosemary or thyme, for garnish
- Salt and pepper, to taste

Swaps and Notes:

Pizza Dough: Using a high-quality store-bought pizza dough is a great shortcut. However, if you have a little extra time, a homemade dough will take this pizza to the next level.

Brie Cheese: The creamy, buttery flavor of brie is a perfect match here. For a different flavor profile, you could also use a good quality goat cheese, which would add a tangy kick, or a soft fontina cheese, which melts beautifully.

Cranberry Sauce: Whole berry cranberry sauce is perfect for this recipe. You can use a canned sauce, or for a fresher taste, you can make your own. You could also use a fig jam or a pear preserve for a different type of sweetness.

Caramelized Onions: Properly caramelized onions are a key ingredient for the savory sweetness of this pizza. To make them, simply slice two medium onions and sauté them in a little butter or olive oil

over low heat for about 20-30 minutes, stirring occasionally, until they are golden brown and sweet.

Nuts and Herbs: The chopped walnuts add a wonderful crunch and a nutty flavor. You can also use pecans or toasted almonds. Fresh rosemary or thyme adds a fragrant, earthy note that is a perfect complement to the rich flavors.

Directions:

Preheat Oven and Prep Dough: Preheat your oven to a high temperature, 475°F (245°C). If you are using a pizza stone, place it in the oven to preheat as well. Roll out the pizza dough on a floured surface into a 10-12 inch circle. Transfer the dough to a parchment-lined baking sheet or directly onto the preheated pizza stone.

Add the Base: Brush the dough with a tablespoon of olive oil. Evenly spread the caramelized onions over the dough, leaving a small border for the crust. Dollop the whole berry cranberry sauce over the onions, and then add the brie pieces evenly across the pizza.

Top and Season: Sprinkle the chopped walnuts (if using) and season lightly with salt and pepper.

Bake: Place the pizza in the preheated oven and bake for 10-12 minutes, or until the crust is golden brown and the cheese is melted and bubbly.

Garnish and Serve: Carefully remove the pizza from the oven. Garnish with fresh rosemary or thyme before slicing and serving.

Tips for Success:

Hot Oven: A high oven temperature is crucial for a crispy, perfectly cooked pizza crust.

Don't Over-Sauce: Be mindful of the amount of cranberry sauce you use. You want just enough to provide a sweet and tangy flavor, not so much that it makes the dough soggy.

Caramelize the Onions Slowly: The key to a great caramelized onion is time. Sautéing them over low heat will bring out their natural sweetness without burning them.

Use a Pizza Stone: A preheated pizza stone helps to create a crispy crust on the bottom of the pizza, which is a key component of a great homemade pizza.

Serving Suggestions and Pairings:

Nutritional Information:

Storage and Leftover Tips:

Final Thoughts:

DIRECTIONS

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9. Use a : Pizza Stone: A preheated pizza stone helps to create a crispy crust on the bottom of the pizza, which is a key component of a great homemade pizza.
10. Serving Suggestions and Pairings: This gourmet pizza is a complete meal on its own. The richness of the brie and the savory flavors are perfectly balanced by the sweetness of the cranberry. For a simple side, a crisp green salad with a light vinaigrette would be a perfect complement.
11. For a drink pairing, a light-bodied red wine like a Pinot Noir or a sparkling hard apple cider would be a fantastic complement to the sweet and savory flavors.
12. Nutritional Information: (Please note that this is an estimate and will vary based on specific brands and portion sizes)
13. This is an indulgent and delicious meal. The calories, carbohydrates, and fats come from the pizza dough, cheese, and olive oil. While it is a decadent treat, it's a wonderfully satisfying meal that is perfect for a special occasion or a fun night in.
14. Storage and Leftover Tips: Leftovers of this pizza can be stored in an airtight container in the refrigerator for up to 2 days. To reheat, you can place a slice in a toaster oven or air fryer to bring back some of the crispy crust. You can also reheat it in the oven at 350°F(175°C) until heated through.
15. Final Thoughts: This Cranberry & Brie Pizza with Caramelized Onions recipe is a delicious and creative way to enjoy a classic comfort food. It's a sophisticated, delicious, and easy meal that is perfect for any occasion. The combination of sweet, savory, and creamy flavors is simply irresistible. I hope you enjoy this effortless and delicious meal as much as I do!

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