BERRY PIZZA

- 4 pieces Kontos® Flatbread
- 1/4 stick Butter, softened
- 1/4 Tbsp Granulated sugar
- 1 cup Ricotta cheese, part skim
- 1 cup Fresh strawberries, blueberries and/or raspberries, sliced
- 1/4 cup Toasted almonds, sliced
- Fresh mint leaves chopped
- 4 Tbsp Honey

1. Toast Kontos® Flatbreads in toaster for about 2 minutes, until golden brown and crisp.
2. Brush with melted butter and sprinkle with combined sugar and cinnamon. Spread each cinnamon flatbread with ricotta cheese.
3. Top with sliced berries and almonds. Cut each flatbread into quarters. Drizzle with a little honey and sprinkle chopped mint leaves before serving.

ADDITIONAL INFORMATION

Ingredients	1 cup Fresh strawberries, blueberries and/or raspberries, sliced, 1 cup Ricotta cheese, part skim, 1/4 cup Toasted almonds, sliced, 1/4 stick Butter, softened, 1/4 Tbsp Granulated sugar, 4 pieces Kontos® Flatbread, 4 Tbsp Honey, Fresh mint leaves chopped
Course	Desserts
Cuisine	American, Seasonal Summer
Category	Pizza, Vegetarian
Serving Size	4