



**PACIFIC COAST
FARMERS' MARKET
ASSOCIATION**

PCFMA.ORG

FARMERS' MARKET AIR FRYER PIZZA



Have some fun with our chefs as we discover who makes the best pizza at PCFMA. Using [Stepladder Creamery's](#) Lumberjack and Big Sur Brie cheeses, Andrew and Jacob get creative with fresh ingredients from our local farmers' market to make a quick air fryer pizza!



00 HR 30 MINS



Serves 4



Featuring

[Stepladder Ranch + Creamery](#)

INGREDIENTS

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Andrew's Pizza

- 8 cloves garlic, chopped
- ½ cup pizza sauce
- ½ cup Stepladder Creamery Lumberjack cheese
- Sonoma Meat Co Italian sausage
- 3 tablespoons basil, chopped
- 1 pizza dough of your choice

Jacob's Pizza

- 3 tablespoons butter
- 1 large yellow onion, sliced thin
- 1 Asian pear, sliced
- 1 round Stepladder Big Sur Brie
- ¼ cup arugula
- 1 pizza dough of your choice

METHOD

Andrew's Pizza

Roast garlic on low heat in a pan drizzled with olive oil. Once the garlic is lightly browned, remove from pan and turn heat to medium. Remove sausage from its casing and add to pan. Cook until sausage just changes color. Grate cheese, cut mushrooms, and assemble pizza.

Jacob's Pizza

Slice onion. Heat pan to medium heat. Melt the butter and add the onions. Turn up burner to medium high. Once the onions start to change color and stick to the pan, add 2 tablespoons of water. Continue this process until desired caramelization on the onion.

Remove onions from pan and slice Asian pear. Assemble Pizza.

Air Fried Pizza

Preheat fryer to 400°F.

Leave dough on counter to reach room temp (if chilled). Roll out and split into 2 halves in order to fit in air fryer basket.

On a piece of foil, assemble the pizza.

Cook in air fryer for 8 minutes, remove and rotate the pizza. If pizza is starting to burn cover the top with foil. Cook for an additional 4 minutes.