

WARD 4

# MAPLE SYRUP

▀ FESTIVAL ▀

## Maple-Arugula Pizzas

Prep time: 10 minutes | Cooking time: 20 minutes | Servings: 4

Source: <https://www.puremaplefromcanada.com/>



### Ingredients

4 fresh Italian tomatoes or small tomatoes, sliced

2/3 cup maple vinegar OR 125 ml (1/2 cup) cider vinegar

1/4 cup pure maple syrup from Canada

4 flatbreads or thick pitas or naans

4 tbsp (or more if desired) basil pesto, home-made or store-bought

2 fresh mozzarella balls, about 225 g (1/2 lb) each, sliced

1/4 cup parmesan, grated

Salt and ground pepper

2 cups baby arugula

# Instructions

## Step 1

Lay the tomato slices on paper towels and leave for 5 minutes to draw out excess moisture.

## Step 2

Pour the maple vinegar or mixture of cider vinegar and pure maple syrup into a saucepan and boil 5 – 7 minutes or until it takes on the consistency of thick syrup. Remove from heat and pour into a bowl to stop it from cooking further. Set aside.

## Step 3

Preheat oven to 220° C (425° F).

## Step 4

Arrange your breads on 2 baking sheets. Brush with pesto, lay on the tomatoes, mozzarella, and parmesan, then season to taste with salt and pepper.

## Step 5

Bake 12 - 15 minutes.

## Step 6

Place pizzas on the plates and garnish with arugula and the maple reduction.