

Indian Spiced Dark Chocolate Pizza Pockets

Where Italy meets India, each bite reveals an exotic fusion of cardamom, coriander, and cinnamon within a warm, gooey, dark chocolate caramel center.

Servings: 7

Ingredients:

4 oz Semisweet Baking Chocolate
4 oz Soft Caramel Candy
2 Large Eggs
¼ cup Pistachios
½ cup Heavy Whipping Cream
2 Tbsp Softened Butter
2 Tbsp Sugar
1 tsp Cinnamon
½ tsp Ground Cardamom
¼ tsp Ground Coriander
¼ tsp Ground Nutmeg
14 oz Pizza Dough, fresh or thawed if frozen



Directions:

Chop chocolate and caramels into chip sized pieces and set aside.

In a small bowl whisk eggs, set aside to use as an egg wash.

In a food processor, combine pistachios, heavy cream, unsalted butter, sugar, cinnamon, cardamom, coriander, and nutmeg. Pulse until creamy and able to be spread.

Divide pizza dough into 7 balls, about 2 ounces each. Using a rolling pin, roll each ball into 7 inch round disks.

Using a spatula spread 1 tbsp of pistachio mixture on each. Leave a 1 inch border around the pizza dough. In the center of the pizza dough, sprinkle 1 tbsp chocolate and 1 tbsp caramel.

Using a pastry brush, brush egg around the border of the pizza dough. Fold the pizza dough in half. Pinch the edges together in an upward motion. Using a fork, edges should be well sealed all the way around.

Place 3 pizza pockets on a lightly greased baking sheet. Using a pastry brush, brush the top of each with egg wash.

Bake in preheated oven at 450°F for 10 minutes. Remove and let cool. Repeat with remaining pockets.

Dust the tops with powdered sugar or cocoa powder and serve.