

Forum:[Hack Forums](#)

Thread: [Is pineapple just the beginning?](#)

Otto Irving - March 17, 2026, 1:44 am

We all know the pineapple on pizza debate, but let's push the limit. What is a "weird" fruit or sweet topping that you secretly think would actually taste amazing on a cheesy pizza? I'm looking at you, grapes...

The Pact - March 25, 2026, 12:17 am

(Mar 17, 2026 01:44 AM)Otto Irving Wrote: [\[CITE\]](#) We all know the pineapple on pizza debate, but let's push the limit. What is a "weird" fruit or sweet topping that you secretly think would actually taste amazing on a cheesy pizza? I'm looking at you, grapes...

Grapes could be good!
I have to say....cranberry sauce!

Cranberry sauce brings three things that classic pizza doesn't naturally have like for example it has
Bright acidity.
Clean fruit sweetness.
A glossy texture.

Those qualities cut through richness of the pizza.
Fruit + fat + salt is a classic trio.

Cranberry sauce with Brie or Camembert is always a winner. I love to choose that.

But I don't know if you want those cheeses on a pizza.

jadedsheep - April 27, 2026, 11:11 am

Apples seem to go well with cheese so why not.

G Reviews - May 3, 2026, 8:01 am

I've actually tried thin-sliced persimmon on a hot Margherita, and the mellow honey-like flavor plus a hint of tannin makes the tomato's acidity pop. A quick drizzle of a light honey-balsamic reduction at the end adds that glossy sweet note without drowning the cheese. Anyone else experimented with a late-harvest fruit that brings both sugar and subtle spice?