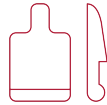




Prosciutto and mozzarella pizza



DIFFICULTY: MEDIUM



PREPARATION TIME: 1 HR



COOKING TIME: 20 MIN



SERVES: 4-6

Ingredients

Dough

400 g flour
240 ml water
7 g yeast
4 tbsp olive oil
2 tsp salt
1 tsp sugar

Toppings

1 x 400 g can chopped tomato
1 clove garlic, crushed
Salt and pepper to taste
1 bunch basil
100 g buffalo mozzarella, sliced
150 g mozzarella, grated
100 g prosciutto slices
100 g pitted olives

Method

Place all of the dough ingredients in a mixer with a dough hook and knead for 5 – 10 minutes on a medium speed. Put dough in a bowl in the oven, select Dough Prove and adjust time to 45 minutes or prove until dough doubles in size. If you do not have a proving function cover the dough with a damp towel and place in a warm place until it doubles in size.

While the dough is proving strain the chopped tomato, discard liquid. Add the garlic and season with salt and pepper.

Pick the basil leaves.

Preheat the oven on CircoTherm® Intensive to 200°C. Line universal tray with baking paper.

Once the dough has proved, roll out to the size of the universal tray and then place on baking paper.

Spread tomato mixture to cover the base of the pizza, then place half the mozzarella over the base followed by the basil leaves, slices of buffalo mozzarella and olives. Tear the prosciutto slices into halves and then lay on top, followed by the remaining the mozzarella cheese.

Place on level 1 of the oven and cook for 20 minutes or until the cheese has browned to personal taste.

Remove and place onto a cooling rack for 5 minutes before cutting and serving.

Notes