



Recipe name. Fig, prosciutto and gorgonzola pizza

Serves 2

Ingredient	Measurement	Weight
Sourdough pizza dough ball (BRE015)	each	2
Pizza sauce (SCE126)	ml	60
Semi-dried figs (FIG170)	g	30
Prosciutto Crudo (PRO160)	slices	8
Gorgonzola (CHE163)	g	70
Rocket	g	20

Method

1. For best results place the dough balls in a tray, cover to prevent drying out and place in a refrigerator, (0°-8°C), for at least 12 hours
2. Should the surface become dry, lightly mist with water using a spray gun
3. Remove from the fridge 2 hours before use and bring to room temperature, allowing the Dough Balls to double in size
4. Once this stage has been reached, the Dough Balls can be used straight away, or returned to the fridge to keep stable until required
5. The traditional method of hand stretching produces the best results but a rolling pin can be used until the required size and thickness is achieved
6. When stretching or 'pining out' your dough, ideally use a mixture of 70% semolina flour and 30% white flour as dusting flour
7. Pre-heat your oven to its highest setting

8. Place the stretched dough onto a suitable sized pizza screen and spread pizza sauce onto the base, leaving 6mm from the edge
9. Spread the pizza sauce over the base then top with gorgonzola and then figs
10. Put the pizza in the oven until the base is cooked
11. Take out and top with prosciutto and rocket.