

Fig, Prosciutto & Gorgonzola Pizza

YOU WILL NEED

2 sourdough pizza dough ball
(BRE015)

60ml pizza sauce (SCE126)

30g semi-dried figs (FIG170)

8 slices Prosciutto Crudo (PRO160)

70g gorgonzola (CHE163)

20g rocket



SERVES 2
APPROX 25 MINS
COOKING TIME

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PROCEDURE

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

Remove the dough balls 2 hours before use to bring them to room temperature and double in size

Use either hand stretching or a rolling pin until required size and thickness is achieved

Preheat the oven to the highest setting

Place the stretched dough on to a suitable sized pizza screen, spread pizza sauce on to the base leaving 6mm from the edge

Top with gorgonzola and figs, and put in the oven until the base is cooked

When done, take out the pizza and top with rocket and prosciutto



TOP TIP

Should the surface become dry, lightly mist with water using a spray gun

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