

# Meaty Pizza

## Salsiccia Piccante, Spianata Romana and Prosciutto Cotto

### YOU WILL NEED

- 1 Sourdough Pizza Dough Ball (BRE015)
- 60ml Pizza Sauce (SCE129)
- 60g Diced Mozzarella Cubetti (CHE229)
- 2 slices Salsiccia Piccante (CHA203)
- 2 slices Spianata Romana (SAL213)
- 1 slice Prosciutto Cotto, torn

### PROCEDURE

1. Leave the sourdough dough ball to prove overnight
2. Roll out the dough to the desired width and thickness
3. Spread the pizza sauce over the base
4. Sprinkle the mozzarella cubetti over the base
5. Arrange the Salsiccia Piccante, Spianata Romana and Prosciutto Cotto over the pizza
6. Bake in a hot oven for 3-5 minutes (timing will depend on the oven)

