

Prosciutto Pizza
(Pizza al Prosciutto)

INGREDIENTS:

Servings: 2 people

Dough:
Dry yeast 1/2 tsp
or fresh yeast 8 g
Warm water 100 ml
Unbleached white flour 250 g
Salt pinch
Olive oil 1 tbs

Topping:
Prosciutto slices 100 g
Olive oil 3 tbs

Servings: 4 people

Dough:
Dry yeast 1 tsp
or fresh yeast 15 g
Warm water 200 ml
Unbleached white flour 450 g
Salt pinch
Olive oil 2 tbs

Topping:
Prosciutto slices 200 g
Olive oil 75 ml

Servings: 6 people

Dough:
Dry yeast 1 1/2 tsp
or fresh yeast 23 g
Warm water 200 ml
Unbleached white flour 650 g
Salt pinch
Olive oil 3 tbs

Topping:
Prosciutto slices 300 g
Olive oil 100 ml

Servings: 8 people

Dough:
Dry yeast 2 tsp
or fresh yeast 30 g
Warm water 300 ml
Unbleached white flour 900 g
Salt pinch
Olive oil 50 ml

Topping:
Prosciutto slices 400 g
Olive oil 125 ml

Servings: 10 people

Dough:

Dry yeast	2 1/2 tsp
or fresh yeast	38 g
Warm water	400 ml
Unbleached white flour	1 1/4 kg
Salt	pinch
Olive oil	75 ml

Topping:

Prosciutto slices	500 g
Olive oil	150 ml

Servings: 12 people

Dough:

Dry yeast	1 tbs
or fresh yeast	45 g
Warm water	500 ml
Unbleached white flour	1 1/2 kg
Salt	pinch
Olive oil	75 ml

Topping:

Prosciutto slices	600 g
Olive oil	175 ml

TOOLS:

Small bowl
Wooden spoon
Large bowls
Flour sifter
Kitchen towel
Electric mixer (optional)
Baking sheet
Rolling pin

PREPARATION:

Prepare the dough:

Place the yeast and warm water in a large bowl. Stir to dissolve. Mix in only enough flour to make a soft dough. Cover with a kitchen towel and let it rise for 30 minutes.

The next steps may be done by hand, or with an electric mixer with a dough hook:

Sift the remaining flour and salt onto a work surface. Make a well in the center. Pour the yeast mixture into the well. Add the olive oil and mix it with your hands, drawing in flour from the sides until it is well incorporated. Knead the dough for approximately 15 minutes. The dough should be elastic and smooth.

Form the dough into a ball and place it in a greased bowl, rolling the dough around the bowl to coat with oil. Cover it with a kitchen towel, and let it rise in a warm place for 30 minutes. Pour the olive oil over the prosciutto and let it rest. Punch down the dough. Divide it into 4 pieces.

Preheat the oven to 230° C.

On a lightly-floured work surface, *roll each ball out* by hand, or with a rolling pin to 20 cm in diameter. Arrange the prosciutto slices over the pizza. Drizzle the olive oil from the soaking over the pizza. Grease and flour a baking sheet. Place the dough on the sheet. Bake on the

lowest shelf for 10 minutes, or until the dough is brown and crispy.