

GOAT CHEESE, PARMA HAM PIZZA



Preparation : 10 min - **Resting :** 1 hr - **Cooking :** 15 min - **Equipment :** -

Ingredients : MAKES 1 PIZZA

- 10 tbsp tomato sauce - 5 - 6 cherry tomatoes, washed and stemmed* - 300 g goat cheese - 1 tbsp dried oregano - 10 black olives - 80 g parma ham finely sliced - basil + rocket leaves, for garnish - PIZZA DOUGH: - 1 sachet dried yeast - 100 ml water - 200 g plain flour - 4 g salt - 2 tbsp olive oil - 1 tsp dried oregano

1. Make the pizza dough. Preheat the oven to 220°C (gas mark 7/8). Using the back of a tablespoon in circular movements spread the tomato sauce onto the dough about 1 cm from the edge. Garnish with halved cherry tomatoes, goat cheese, oregano and olives.

2. Bake the pizza at the bottom of the oven for 8 minutes, and then move it to the middle of the oven for 7 minutes. When cooked, scatter the parma ham, basil and rocket leaves on the hot pizza. Serve immediately !

3.



PIZZA DOUGH

1. Put the yeast and water in the bowl; run the BREAD/BRIOCHE programme.
2. After 1 minute, the programme will stop. Add the flour, salt, olive oil and oregano and press Auto. Remove the dough from the bowl, shape into a ball and place in a floured bowl covered with a damp cloth. Set aside to rest in a warm place for about 1 hour.
3. Put the dough on a floured work surface. Work it with your hands, gently stretching and tapping to remove the gas bubbles; roll out using a rolling pin.

Cook Expert ■

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