



# PROSCIUTTO AND FIG WHITE PIZZA WITH BALSAMIC GLAZE

**PREP TIME: 5 MINUTES\***

**COOK TIME: 2 - 3 MINUTES**

**SERVES: 2**

\*Prep time INCLUDING dough can be up to 24 hours when dough is made from scratch and then depending on whether a fast or slow cold proof is done with the dough

**INGREDIENTS**

1 8-10 oz pizza dough (See separate recipe for Making the Dough or instructions for Preparing Gluten Free Crust, if you prefer)

All purpose flour

3-4 oz pizza sauce (Crushed tomatoes, sea salt, fresh basil leaves)

8 oz fresh mozzarella, cubed

Pecorino romano or parmesan cheese

Fresh basil

Extra virgin olive oil (omit if using pre-packaged mozzarella)

**DIRECTIONS**

1. Preheat pizza oven for 20 minutes with door closed until internal temp reaches 450° F and oven floor temperature is 700° F.
2. Prepare crust using the flour to help. (See separate detailed instructions)
3. Rub flour into wooden pizza peel and place crust on top.
4. Spread layer of ricotta cheese on dough, avoiding last ½ inch of crust.
5. Dot with fig preserves/jam (can add fresh figs if they are in season).
6. Layer on pieces of prosciutto.
7. Add fresh mozzarella, cubed (or try fontina for a different flavor).
8. Add pecorino romano or parmesan cheese, whichever you prefer.
9. Bake turning with metal peel until bottom is crispy & crust is evenly cooked.
10. After pizza comes out of the oven, finish with a drizzle of balsamic glaze . Slice and serve hot!

