

## **GORGONZOLA AND PARMA HAM PIZZA** *PIZZA GORGONZOLA E PROSCIUTTO CRUDO*

Gorgonzola and Parma ham both originate in northern Italy and make a great combination. I often prepare this pizza for my boys, and sometimes we ring the changes by using cooked ham or salami instead of Parma ham. Make sure you preheat the oven to the correct temperature before putting in the pizza, or the dough will be soggy and not cook properly.

1 To make the dough, put the flour, yeast and salt in a large bowl. Make a well in the centre and add the oil then gradually pour in 140ml of warm water.

2 Using the handle of a wooden spoon, mix together thoroughly to create a wet dough. Turn out the dough onto a well-floured surface and knead for about 5 minutes or until smooth and elastic.

3 Brush 2 large baking sheets with oil. Halve the dough and shape into 2 equal-sized balls. Place each in the centre of the oiled baking sheets. Brush the top of the dough with a little oil and cover with cling film. Leave to rest at room temperature for 15 minutes. Preheat the oven to 220°C/gas mark 7.

4 Meanwhile, make the topping. In a measuring jug or medium bowl, combine the passata and 2 tablespoons of the oil. Season with salt and pepper. Set aside.

5 Use your hands to push each dough ball out from the centre, stretching the dough to create 2 rounds about 25cm in diameter and 1–2cm thick. You can also use a rolling pin if you prefer. Make a small rim by pulling up the edges slightly.

6 Using the back of a tablespoon, spread the tomato mixture evenly over the pizza bases, from the centre outwards, avoiding the rim. Scatter over the mozzarella and Gorgonzola.

7 Bake for 12–15 minutes or until golden brown. Remove from the oven, arrange the ham on top and return to the oven for 1 further minute to heat through.

Makes 2

200g strong white flour, plus extra for dusting  
1 x 7g sachet of fast-action (easy-blend) dried yeast  
½ teaspoon salt  
2 tablespoons extra virgin olive oil, plus extra for greasing and brushing

### *For the topping*

150ml passata (sieved tomatoes)  
4 tablespoons extra virgin olive oil  
1 x 125g ball of mozzarella cheese, drained and cut into small cubes  
100g Gorgonzola cheese  
6 slices Parma ham  
Salt and freshly ground black pepper

