

FIG AND PROSCIUTTO
PIZZA WITH BALSAMIC
DRIZZLE

*Submitted by Sarah
- Whole and Heavenly Oven*

PAIR WITH:
"THREE AMIGOS VINEYARD"
PINOT NOIR

INGREDIENTS

DOUGH

1½ cups warm water (not hot)

2½ teaspoons active dry yeast

1 teaspoon granulated sugar

2 teaspoons kosher salt

2 tablespoon olive oil

4 cups bread flour

TOPPING

1 to 2 teaspoons olive oil

8-10 ounces fresh mozzarella cheese
sliced into ¼ - ½-inch rounds

5-6 figs sliced into ¼ - ½-inch slices

Salt and freshly ground pepper

10 very thin slices Prosciutto di San Daniele

2-3 teaspoons high quality balsamic vinegar

PREPARATION

Dough

- In the bowl of an electric mixer fitted with dough hook, combine the water, yeast, sugar, salt, and olive oil. Allow to sit for 10 minutes until the yeast gets nice and foamy.
- Add in the flour and turn the mixer on low until there's no loose flour. Increase the speed to high and knead for 10 minutes, until the dough pulls away from the sides and forms a ball on the hook.
- Rub a large bowl with olive oil. Place the dough ball into the bowl and turn it around to coat it. Cover with plastic wrap and place in a warm place to rise, about an hour, until doubled in size.
- Punch the dough down and divide into two balls.

Pizza

- Place your pizza stone in the oven. Preheat to 500°F. Once oven reaches temperature, keep it on for 30 minutes before putting the pizza inside.
- Pat a dough ball out on a well-floured surface into about an 8-inch round. Then, stretch it over your knuckles trying to keep it round, until it's about 14 inches in diameter. Form a little crust if desired.
- Spread enough olive oil over the surface of the dough to form a very thin coating. Lay the slices of mozzarella down, not quite touching each other. Place the fig slices in between the cheese. Sprinkle with salt and pepper.
- Slide the pizza onto your pizza stone in the oven, and bake for 15-20 minutes, until the dough is cooked and golden, the cheese is melted, and the figs are nice and juicy. As soon as you remove the pizza from the oven, top it with the slices of prosciutto.
- Right before serving, drizzle with the balsamic.