Prosciutto & Artichoke Capricciosa with Fior di Latte



Serves: 2 - 3 (makes 1 large pizza)
Prep Time: 20 mins (plus 45 mins draining)
Cook Time: 10 mins

Ingredients

- 280g room temperature pizza dough
- 220g drained and torn Montefiore Fior di Latte
- 90g tomato passata
- 70g prosciutto
- 90g very well drained marinated artichoke hearts
- 70g thinly sliced button or cremini mushrooms
- 35g pitted black olives
- 15g finely grated Parmigiano Reggiano
- 15ml extra virgin olive oil
- 6–8 leaves fresh basil
- 1g fine salt
- 0.5g dried oregano

Method

STEP 1

Drain the Fior di Latte for at least 45 minutes, then blot gently. Drain the artichokes thoroughly. Preheat a pizza oven, or a domestic oven with a pizza stone/steel, as hot as possible.

STEP 2

Season the passata with the salt, oregano and 5 ml olive oil.

STEP 3

Stretch the dough to 30–32 cm. Spread with a thin layer of passata, leaving a clean rim. Distribute the Fior di Latte, mushrooms, artichokes and olives evenly without overcrowding.

STEP 4

Bake until the crust is blistered and the Fior di Latte has melted with light golden spotting.

STEP 5

Add the prosciutto after baking so it stays silky rather than dry. Finish with Parmigiano, basil and the remaining olive oil.