PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Green Asparagus Pizza

Our green asparagus pizza combines the crisp freshness of green asparagus with the savory flavor of Prosciutto Crudo and the creaminess of Fior di Latte, baked on an airy Neapolitan pizza dough. A simple but refined recipe – perfect for spring!



PREP	BAKE	TOTAL
5 min	10 min	15 min

Ingredients

for 1 pizza

☐ 1 pcs	Neapolitan pizza dough ball
☐ 5 pcs	green asparagus spears
☐ 1 tbsp	rapeseed oil
☐	Parmesan
☐	Fior di Latte
☐	Prosciutto Crudo
☐	olive oil
☐	salt
☐	black pepper

Method

1. Heat up the pizza oven and put an empty cast iron pan inside.
2. Wash the asparagus and trim off the woody ends.
3. Brush the asparagus with rapeseed oil, salt it and sear it in the hot pan.
4. Cut the asparagus into 2 cm pieces.
5. Stretch out the pizza dough and top it with olive oil, Parmesan, Fior di Latte and asparagus.
6. Shape the pizza, finish topping it and bake at 420-450 °C for 60-90 seconds.
7. Place the pizza on a cooling rack and season with salt and pepper.
8. Slice the pizza, top with Prosciutto Crudo and serve.

Photos, tips & questions

Scan or visit pizzastunde.com/en/green-asparagus-pizza-recipe-spring-fresh-enjoyment-on-your-plate/

INGREDIENTS & OVENS AT PizzaLaden.at