PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Pizza with Sweet Melon and Prosciutto Crudo

Summery pizza with sweet melon and prosciutto crudo – baked twice for an extra crispy base and fresh toppings. Perfect for hot days!



PREP
3 min

BAKE
1 min

Ingredients

for 1 pizza

- [ ] 280 g — Neapolitan-style pizza dough
- [ ] 1 — tbsp olive oil
- [ ] 80 g — Fior di Latte
- [ ] 3 — slices of sweet melon 🍈
- [ ] 3 — slices of prosciutto crudo
- [ ] 1 — arugula 🌿
- [ ] balsamic glaze
- [ ] 2 tbsp stracciatella + a little organic lemon zest 🍋 – *optional*

Method

1. Stretch the dough into an oval (approx. 30 x 15 cm) and drizzle with olive oil.
2. Bake at approx. 450 °C for 60 sec. until the base puffs up.
3. Top with Fior di Latte and bake again briefly until the cheese has melted.
4. Let it cool down a little.
5. Top with sweet melon, prosciutto, arugula and balsamic glaze.
6. If you like, finish with stracciatella and lemon zest.

Photos, tips & questions
Scan or visit pizzastunde.com/en/🍕-double-baked-summery-fresh-pizza-with-honeydew-melon-prosciutto-crudo/

INGREDIENTS & OVENS AT
PizzaLaden.at