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Provola e Peppe Style – White Pizza with Ricotta Cream, Provola & Rocket



A creamy white pizza without tomato sauce: olive oil as the base, smooth ricotta cream, smoky Provola cut into julienne and freshly ground black pepper. After baking, crisp rocket goes on top – simple, full of flavour and perfectly balanced 🍕🙂

PREP	BAKE	TOTAL
3 min	2 min	5 min

Ingredients

for 1 pizza

Base

- [ ] 1 — pizza dough ball – *your usual one, 250–280 g*

Toppings

- [ ] 1 tbsp — olive oil
- [ ] 80-120 g — ricotta
- [ ] 1 pinch — pinch of salt
- [ ] optional: 1–2 tbsp milk or cream – *only if you want a more spreadable cream*
- [ ] 80-120 g — Provola – *cut into julienne*
- [ ] black pepper – *freshly ground, to taste*

After baking

- [ ] 1 handful — rocket

Method

1. Preheat the oven: get your pizza oven nice and hot (stone/steel fully up to temperature).
2. Make the ricotta cream: stir the ricotta with a pinch of salt until creamy; if you like, add a little milk/cream to make it smoother.
3. Stretch the dough: gently stretch the dough ball by hand.
4. Base: drizzle a thin layer of olive oil over the dough.
5. Ricotta cream: add the ricotta cream in small dollops or spread it thinly.
6. Provola & pepper: scatter the Provola julienne on top and grind plenty of black pepper over it.
7. Bake: bake the pizza until the crust and base are just right.
8. Finish: scatter the rocket loosely over the pizza after baking and serve right away.

Photos, tips & questions
Scan or visit pizzastunde.com/en/provola-e-peppe-pizza/

INGREDIENTS & OVENS AT
PizzaLaden.at