Elvea, festa all'italiana

Italian pizza

Ingredients for 1 Persons

200 g	00-flour
100 ml	water
18 g	fresh yeast
2 tablespoons	olive oil
1 teaspoon	salt
1 pinch	sugar
250 g	ELVEA Pizza a Casa
3 balls	ground mozzarella
2 small slices	pancetta, cut in pieces
2 small slices	Parma ham, in strips
6	black olives
6	sundried tomatoes
1 handful	arugula

Preparation

- Sprinkle the flour out onto your worktop and make a well. Mix in the olive oil, the salt and the sugar. Dissolve the fresh yeast in lukewarm water. Pour the yeast mixture into the flour.
- Knead the mixture by hand into a homogeneous and smooth dough. Roll the dough into a ball. Cover it with a clean kitchen towel and allow it to rise for at least 90 minutes in a warm place.
- Roll out the dough as thin as possible. Use flour to prevent your dough from sticking to your worksheet and to your rolling pin.
- Brush your dough base with some ELVEA Pizza a Casa.
- Divide the slices of mozzarella. Arrange the remaining ingredients with the arugula.
- Bake the pizza for 10 to 12 minutes in a preheated oven at 250 °C (or higher!). If possible, use a pizza stone that you place in the oven when you preheat it and set the highest temperature. The stone stores the heat and your bottom is immediately baked crispy. Your pizza is ready after about 8 minutes.
- Finish with a handful of arugula and serve immediately.

Tip: You don't have much time? There are pizza base ready for use in your supermarket.