
KITCHEN CONNAISSEUR

Spinach and Prosciutto Pizza



This is a modern twist on a traditional pizza. Our Sun Dried Tomato Sauce and Roasted Garlic Olive Oil give it a special flavour. Make sure the prosciutto is very thinly sliced and of a good quality.

If you have time, be sure to prepare our Traditional Pizza Dough – but if you are pressed for time purchase this very important ingredient at your local bakery or use a prepared base.

Makes 4 servings.

ingredients

1 recipe	Traditional Pizza Dough, shaped and ready for topping (find this recipe in the Pizza section of our website)
1 Tbsp	Roasted Garlic Olive Oil
1 Cup (1/2 jar)	Sun Dried Tomato Sauce
1/2 Cup	Mozzarella cheese - freshly grated
1/2 Cup	Gruyère or Fontina cheese - freshly grated
3 Tbsp	Parmesan cheese - freshly grated, preferably Parmigiano-Reggiano
6 Ounces	Prosciutto, sliced very thin
1/4 Cup	Caramelized Onions
1 Cup	Spinach - cooked with excess moisture removed
1 Tbsp	Herbs for Pasta & Pizza
To taste	Salt - preferably fleur de sel
To taste	Black pepper - freshly ground
To taste	Roasted Garlic Olive Oil

instructions

1. Preheat the oven to 425°F.
2. To prepare the pizza brush the dough with 1 tablespoon of Roasted Garlic Olive Oil. Spread the Sun Dried Tomato Sauce over the dough. Scatter the three cheeses over the dough. Attractively place the prosciutto, spinach and Caramelized Onions over the cheese. Sprinkle the Herbs for Pasta and Pizza, salt, and pepper over the top. Liberally drizzle Roasted Garlic Olive Oil over the pizza.
3. Bake on the lower oven rack for 20-30 minutes or until the dough is crisp and golden. Remove from the oven and let sit for 5 minutes before slicing. Slice and serve warm.