

Pizza with Parma ham and rocket

Cuisine: **Italian**
Food category: **Pastry**



Author: **Ondrej Vlcek**

Company: **Retigo**



Program steps


Preheating: 255 °C


1

 Hot air

 50 %

 Termination by time

 00:06
hh:mm

 240 °C

 70 %



Ingredients - number of portions - 8

Name	Value	Unit
plain wheat flour	1	kg
fresh yeast	2	g
salt	30	g
water	600	ml
Tomato Puree	400	g
grated mozzarella	500	g
Parma ham slices	30	pcs
whole parmesan cheese	150	g
rocket leaves	200	g

Nutrition and allergens

Allergens: 1 Minerals: K, Mg, Zn Vitamins: A, B, C, D, E	
Nutritional value of one portion	Value
Energy	1410.2 kJ
Carbohydrate	96.1 g
Fat	18.7 g
Protein	31.6 g
Water	0 g

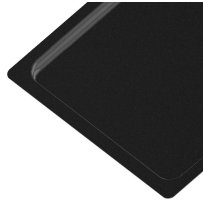
Directions

Pour water into a bowl and mix the salt in it. Then add roughly 100g of flour and yeast and mix to a thin paste, then gradually add all the flour and mix into a smooth, elastic dough. Leave to rise for 2 hours at room temperature. After rising, cut into 8 portions, knead again and shape into round buns. We put it in a plastic container, cover and leave to rise overnight at 16-18°C. The buns should have space around them so they don't stick together. The next day, we roll out the dough, apply tomatoes with a ladle, sprinkle with mozzarella and place in a preheated combi oven. After baking, add torn slices of Parma ham on top, sprinkle with fresh rocket and parmesan shavings.

Recommended accessories



Vision Pizza Stone



Vision Bake