

Chorizo with Ricotta & Rucola leaves

dinner > Pizza: Chorizo with Ricotta and Rucola leaves



Serves **1 pizza (size: 30 cm)**.
Ready in approx. **15 min**

Shopping LIST:

1 dough ball left to rise for 1-2hours.(check the steps here)

- For Topping:

olive oil to drizzle, **100g** chorizo sausage (divided in **8** slices and **8** chunks - skinned and broken) **60g** mozzarella *fiore di latte* (torn into chunks), **6** cherry tomatoes halved,

- For crema di ricotta:

2 tsp milk, **4 dessertspoons** ricotta

- **Serve with** **2** slices of prosciutto (broken) and a small handful of rucola leaves - *washed and dried*.

Method:

- In a bowl, stir the milk into the ricotta and mix it to a smooth consistency.
- Heat the oven to **200°C** fan.
- When the oven is hot, place a **30cm** non-sticking oven safe pan on the stovetop, set to medium heat.
- Sprinkle a little flour over your hands and on the work surface. Open the **dough ball** by flattening and stretching the dough with your fingers, or by rolling the dough with a rolling pin. You should get about a **30cm** flatten pizza base.
- Pick the pizza base up and gently stretch it a little further over your fists without tearing it. Drop this onto the hot pan, and allow it to start rising.
- As soon as the dough firms up (approx. 2-3min) drizzle over the olive oil. Using a spoon, spread the *crema di ricotta* over. Add both types of chorizos, cherry tomatoes and mozzarella. Cook the pizza on top of the stove for about **2 minutes**, then transfer the pan to the oven and bake for further **5-8 minutes**.
- Once ready, finish with a mound of rucola leaves and prosciutto.

"bon appétit"



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