

# - Ham, Mushroom & Ricotta Pizza -

dinner > Ham, Mushroom & Ricotta Pizza



serve a 37cm Pizza and ready in about 30 minutes

## Shopping LIST:

**125g ricotta**, **2tsp milk**, **salt and pepper** (for seasoning),  
**125g champignon mushrooms** + **1tsp butter** for frying,  
**50g cooked ham**, **60g mozzarella "fior di latte"**,  
fresh basil leaves, olive oil for drizzeling.

## Method:

- Place a rack on the highest shelf of an oven and heat it to **200°C fan**.
- In a bowl, stir **2tsp milk** with **125g ricotta** and mix to a smooth consistency. Season with **salt** and **pepper** to taste.
- Clean and chop **125g champignon mushrooms**. Fry the mushrooms in **1tsp butter**.
- Sprinkle a little flour over your hands and on the work surface and open the dough ball (*make your own pizza dough*) by flattening and stretching the dough with your fingers. Pick the pizza base up and gently stretch it a little further over your fists without tearing it. Drop this onto the tray.
- Spread the *tomato sauce*\* over the base with the back of a metal spoon and, with a teaspoon, add the *ricotta* mix (do not spread). Scatter over **50g cooked ham**, cut into small slices, *fresh basil leaves*, **mushrooms** and **60g mozzarella fior di latte** and drizzle with a little *olive oil*.
- Cook the pizza on the top of the stove for **13 minutes**.

## Tomato Sauce:

- Blend all: **200g** canned tomatoes, **2** garlic cloves, a pinch of salt, a pinch of pepper, **½ tsp** spicy paprika, **1tsp** dried oregano and **1tsp** soy sauce.



"bon appétit"

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