



PIZZA AL SALAME

SALAMI PIZZA

Nº1
MADE IN
ITALY

TAVERNELLO

EXPLORE ITALY'S FAVOURITE FLAVOURS



PIZZA AL SALAME

(SALAMI PIZZA)

MAKES 2

250g strong white bread flour
1 tsp salt
7g fast action dried yeast
2 tbsp olive oil
150ml warm water

The topping for one pizza base

75g concentrated tomato puree
Pinch of dried chili
10 slices of Salami
8 Cherry tomatoes, halved
120g bocconcini, torn
50g Pecorino, grated
10g rocket

2 tbsp extra virgin oil

In a large bowl mix all the dry ingredients together, then add the oil and gradually the water to form a dough. You may need a little less or more water to bring the dough together.

Knead for 10 minutes on a slightly oiled work surface until the dough is smooth and elastic. Put the dough in a clean and lightly oiled bowl. Cover tightly with cling film and leave for 1 hour in a warm dark place to double in size.

Meanwhile preheat the oven to gas mark 7, 220C, 200C fan oven.

Knock back the dough and tip out on to a floured work surface, divide the dough in to two balls. Roll each ball out with a rolling pin as thin as possible. Put the pizza bases on to two baking trays.

Spread the pasatta over the pizza base, and then add the chili flakes, salami slices and tomatoes. Dot with bocconcini and grate the pecorino all over.

Bake in the oven for 8-10 minutes or until the topping is golden and melted and the base is crispy.

Scatter with rocket and drizzle with olive oil and serve.

A PERFECT MATCH WITH
TAVERNELLO SANGIOVESE RUBICONE

