

Prosciutto, Fig & Ricotta Pizza

The classic Italian combination of prosciutto, figs, ricotta and honey unites with our delicious and smoky Neapolitan-style dough in this recipe for Prosciutto, Fig & Ricotta Pizza. The crisp, lightly charred crust perfectly contrasts the creaminess of the cheese and the savory kick of fresh arugula.

Makes 1 x 12/16" pizza

Ingredients

8.8/11.6 oz (250/330 g) classic pizza dough ball
1.8 oz (50 g) mozzarella, broken into chunks
1.8 oz (50 g) ricotta
4 thin slices prosciutto
Extra virgin olive oil
2 figs, quartered
Handful of arugula
Salt and cracked black pepper, to taste
2 tbsp honey

Steps

Prepare your classic pizza dough ahead of time.

Preheat your Ooni pizza oven to 500°C (932°F). Use the Ooni Infrared Thermometer to check the temperature inside the oven.

Sprinkle your Ooni pizza peel with a light dusting of flour. Place the dough ball down and flatten with the palm of your hand. Press the dough gently with the tips of your fingers, working from the center to the outer "crust". Gently pick up the dough and stretch it out to 12/16", allowing the weight of the dough to stretch it.

Layer the crust with mozzarella chunks and dollops of ricotta. Lay the prosciutto over the cheese in loose mounds and top the whole pizza with a light splash of olive oil.

Slide your dressed pizza off the peel and into your Ooni pizza oven. Cook the pizza, rotating frequently, until the cheese is melted and the crust is crisp with small charred bubbles. In your Ooni pizza oven, this only takes a few minutes!

Remove the pizza from the oven and let cool for one minute to allow the cheese to firm up slightly.

Sprinkle the arugula over the prosciutto and arrange the figs on top. Season with salt and pepper and

drizzle the whole pizza with honey.