

wineXpert®

LE23

PROSCIUTTO & OLIVE PIZZA

This flatbread pizza can be thrown together quickly for a simple supper to serve with mixed greens, or as a tasty nibbler to serve at any casual get-together.

PREP TIME: 5 MIN
TOTAL TIME: 17 MIN

COOK TIME: 12 MIN
YIELD: 4-8 SERVINGS
8 AS AN APPETIZER



INGREDIENTS:

4	naan breads
1/2 cup (125 mL)	plain tomato sauce
2 cups (500 mL)	grated Manchego, smoked Gouda or mozzarella cheese, divided
4 slices	prosciutto or Serrano ham, cut into thick strips
1	roasted red pepper, sliced into thin strips
8 large	Spanish green olives, quartered



METHOD:

Preheat oven to 450°F (230°C).

Set rack in lowest position.

Arrange naan breads on a large parchment paper-lined baking sheet.

Divide sauce and spread over naan. Sprinkle with 1 1/2 cups (375 mL) of cheese.

Scatter prosciutto, roasted red pepper and olives over cheese. Sprinkle with remaining cheese.

Bake on lowest rack for 10 to 12 minutes or until bottoms are golden and crisp and cheese is bubbly.

Tip: Replace naan bread with 12 oz (375 g) deli-prepared pizza dough. Divide dough into 4 portions and stretch or roll into rounds. Increase bake time to 15 minutes.



PAIR WITH:
LE23 NEBBIOLO

