



Fresh Prosciutto Pizza

DIRECTIONS

1. Unwrap the dough onto a large parchment paper lightly dusted with flour. Let the dough rest for 20 minutes.
2. Preheat Oven to 420 degrees F bake mode / 400 degrees F convection mode.
3. Using a rolling pin, roll the dough into one large pizza at desired thickness (1/8-1/4in recommended). Alternatively, cut the dough into smaller pieces for individual sized pizzas and roll to desired thickness. Use flour as needed to prevent sticking.
4. Transfer dough and parchment paper onto a baking sheet pan.
5. Spread desired amount of pizza sauce, cheese, and toppings.
6. Place the baking sheet in the oven and set timer for 12 minutes. At 8 minutes, check pizza for even cook and rotate if needed.
7. Check pizza at 12 minutes and at 1 minute intervals until done.
8. Add basil and serve.



PRODUCTS

[48-Inch Dual-Fuel Steam Range with Embedded Griddle](#)
[48-Inch Dual-Fuel Steam Range](#)
[30-Inch Combination Wall Oven with Steam](#)

MODE

Built-in Oven

COOK TIME

30-40 minutes

INGREDIENTS

- 1 Original Pizza, Natural Dough (from Whole Foods)
- 1 pizza sauce
- Fresh pack shredded Italian blend cheese
- 1 package ciliengine
- 1 package prosciutto
- Cherry tomatoes
- Basil

SERVES 4