



Recipe name:

Sweet piquanté pepper flatbread pizza with goats cheese and prosciutto

Recipe description:

A delightful flatbread pizza topped with sweet PEPPADEW® Sweet Piquanté Peppers, creamy goats cheese and savoury prosciutto. Perfect for a quick and delicious meal.

This delicious flatbread pizza couldn't be easier to put together, the dough requires no proving or heavy kneading. The sweetness of PEPPADEW® Sweet Piquanté Peppers works perfectly with the creamy goat's cheese and salty prosciutto. Perfect for a summer's day!

Created by:

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Prep Time

20 mins

Cook Time

10 mins

Serves:

2

Made with:

PEPPADEW® Sweet Piquanté Peppers 200g

Course:

Lunch / Dinner

Occasion:

Quick & Easy / Party Food / Picnic

Ingredients:

- 200g self-raising flour
- 2 tsp baking powder
- 180g Greek yoghurt
- 1 tin chopped tomatoes
- 2 garlic cloves
- 1 tbsp olive oil
- 200g PEPPADEW® Sweet Piquanté Peppers
- 80g prosciutto
- 1 tbsp honey
- 100g mozzarella
- 100g soft goats cheese
- 25g rocket
- Chilli oil to serve

Method:

1. Preheat oven to 220°C and place an upside-down metal baking tray in the centre of the oven to heat up (this acts as a pizza stone).
2. Mix the flour, baking powder and yoghurt in a bowl with a spoon until it's almost formed a dough. Tip out onto a floured surface and bring together the dough with your hands. Knead for a couple of minutes until smooth. Cover and rest while you prepare the rest of the ingredients.
3. In a saucepan, add the olive oil and crushed garlic, sizzle for a couple of minutes then add the chopped tomatoes and a pinch of salt. Stir well and allow to gently simmer for 5 minutes then allow to cool slightly.
4. Divide the dough in half and roll each piece out to the thickness of a 50p coin. Place each pizza base onto a piece of parchment paper.
5. Top with some of the tomato sauce and spread evenly until it almost reaches the sides.
6. Arrange the mozzarella on top along with the goats cheese, prosciutto and PEPPADEW® Sweet Piquanté Peppers and drizzle with honey.
7. Lift the pizza by the parchment paper and place on top of the preheated baking tray for around 7 minutes or until the edges are golden and the cheese has melted.
8. Top with the fresh rocket, drizzle with olive oil, slice and enjoy!