



Consejo del chef

Eat it right away from the oven, but be careful because it is really hot inside. Wait 5 minutes at least and then, go for it!

Raciones para 1

150 ml Lukewarm water

3 gr Yeast

1 Tablespoon of extra virgin olive oil

115 gr All-purpose flour

115 gr Strong bread flour

6 gr Salt

Tomato sauce

Fresh mozzarella

Ricotta cheese

Prosciutto

Fresh basil

Finely grated parmesan cheese

Extra virgin olive oil

1 For the dough: make the crust in a bowl by mixing water with yeast and olive oil, set aside. In a big bowl, put the flours together with salt, and add the previous mix little by little while you knead with your hands.

2 Knead for about three minutes and let it rest for 15. In a floured worktop, knead the dough by stretching it and roll several times until smooth. Let the dough rest again for three hours at room temperature.

3 Then, stretch the dough gently over the floured work surface. For the filling: spread tomato sauce over half of the dough and place mozzarella and ricotta cut into pieces on the top.

4 Finish it with prosciutto slices, basil leaves, and a bit of ground parmesan cheese. Seal the dough, shape the edges, and bake in the previously preheated oven and stone with MaestroPizza mode for 5-10 minutes.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/calzone-prosciutto/>

