



Speck Pizza Recipe by Azzurro

Dough- makes 4 crusts
2 cups Warm Water
2 ½ teaspoons Dry Active Yeast
1T Extra Virgin Olive Oil
3 cups “00” Flour
1T Sea Salt

In a small mixer, with a dough hook attachment add warm water, yeast and olive oil and mix on low for 4 minutes. Slowly add in flour and salt and mix for 10 minutes. Put dough on floured surface and shape into 4 equal balls, lightly brush with olive oil and cover.

Pie (pizza) ingredients
16 slices Speck (Smoked Prosciutto)
2 Balls Fresh Mozzarella
3T Extra Virgin Olive oil
1T Garlic, minced
Arugula

Assembly
Combine Olive oil and garlic in a small bowl
Form dough into pizza shape
Spoon on garlic oil
Break pieces of 1/2 a mozz ball on top
Lay 4 slices of Speck on top
Bake in your preferred medium
Cut into 6 slices
Top with Arugula