

Pizza with seirass, raw ham and hazelnut

•**MAKES:** 3 20cm pizza; **PREP:** 20 mins; **COOK:** 20 mins; **READY IN:** a day



Ingredients

- 450 g strong flour
- 290 g water
- 12 g salt
- 1 g fresh brewer's yeast
- extra-virgin olive oil
- 150 g seirass (ricotta cheese)
- 100 raw ham
- chopped hazelnut

Process

1. Sift the flour in a bowl, then make a hole in the middle and add the yeast dissolved in an espresso cup filled with water, then pour the rest of the water and the salt on the flour, next to the edge of the bowl.
2. Knead (at first in the bowl, then on a surface) for 10 minutes.
3. Place the dough in a bowl, cover with plastic wrap and leave it at room temperature for an hour. Place in the fridge and leave it there for 8 to 10 hours (but it can stay there up to 15 to 18 hours).
4. Take it out of the fridge and leave it at room temperature for 2 hours.
5. Divide the dough into three equal parts, then spread them out on a surface using your hands, from the center to the edges. When you have a 20 cm round, place it on your forearm and place it into your pans previously oiled. Let rise for another 2 hours.
6. Pre-heat the oven to maximum temperature. Add on the surface of your pizza dough some extra-virgin olive oil and some salt, then bake it for 20 mins (on the middle rack).
7. When your pizza is ready, take it out of the oven, add the seirass, then bake again for 30 seconds, then take it out. Add the raw ham and the hazelnut and serve.