



JERNEJ KITCHEN

PINSA WITH PROSCIUTTO, TOMATO, AND BURRATA

Pinsa with Prosciutto, Tomato, and Burrata is a lighter alternative to pizza, perfect for weekend gatherings. It's freezer-friendly too.

MAKES	4	PINSAS (4 - 6 PEOPLE)
PREPARATION:	30	MINUTES
PROOFING:	24	HOURS
BAKE:	4	X 10 MINUTES
TOTAL TIME:	1	HOUR (+ PROOFING)

DOUGH

420 g (3 1/2 cups) Manitoba flour
 80 g (2/3 cup) spelt flour
 320 ml (1 1/3 cup) lukewarm flour
 4 g (1 1/2 tsp) instant dry yeast or 8g fresh yeast
 20 g (1 tbsp + 1 tsp) olive oil
 2 tsp salt
 3 tbsp cold water
 100 g (1 cup) semolina flour

TOMATO SAUCE

1 pound cherry tomatoes
 4 garlic cloves
 4 tbsp olive oil
 4 basil leaves
 1 tsp sugar
 1/2 tsp oregano

TOPPING

2 tbsp olive oil, for pinsa before baking
 300 g (10.5 oz) sliced prosciutto

DOUGH

Add flour, lukewarm water, and yeast to a large bowl and stir with a spoon or spatula until combined. Add olive oil and salt, stir, then knead with your hands until combined. Add cold water and knead into a dough. Leave the dough in a bowl, cover with cling film, and set aside for 20 minutes.

LEAVE TO PROOF FOR ONE DAY

Stretch and fold the dough in a bowl and set aside for 20 minutes, then repeat the process two times every 20 minutes. Cover with cling film. Transfer to a fridge and leave to proof for 24 hours.

DIVIDE THE DOUGH AND PROOF FOR THE SECOND TIME

Sprinkle your working surface with semolina flour. Divide the dough into four parts and shape into tight round balls. Place each bowl into a plastic (or glass) container and close with a lid to proof. Set aside for 2 - 3 hours to proof.

BAKE THE TOMATOES

Set a rack in the middle of the oven and preheat it to 210 °C / 410 °F. While the dough is proofing for the second time, prepare the tomato sauce. Add the cherry tomatoes to a baking sheet. Add peeled garlic cloves and drizzle with olive oil. Sprinkle with basil, add sugar and oregano, and toss to combine. Place in the oven and roast for 30 - 35 minutes at 210 °C / 410 °F for the tomatoes to caramelize. When the tomatoes are roasted, transfer them to a small bowl and press with a fork to get a sauce.

PREP FOR BAKING

4 x 100g Burrata cheese

200 g (1/2 pound) fresh cherry tomatoes

10 basil leaves

TOOLS AND EQUIPEMENT

bowl

spatula

airtight containers

baking sheet

Sponsored

Prepare a large baking sheet and optionally line it with parchment paper. If you have a pizza store, place it in the oven on the middle rack. Preheat the oven to 240 °C / 465 °F.

SHAPE THE DOUGH

Add the semola flour to a working surface. Place the first piece of dough in the center of the flour and flatten slightly using your fingers to get an oval shape, approximately 25 cm x 10 cm (10 inches x 4 inches) in size. Shake off any excess flour while transferring the pinsa to the prepared baking sheet.

BAKE

Spread four tablespoons of homemade tomato sauce over the prepared dough. Drizzle with a teaspoon of olive oil. Transfer to the preheated oven and bake for 8 - 10 minutes at 240 °C / 465 °F or until the Pinsa is golden and the edges are crunchy. Repeat the process with the rest of the dough and sauce.

SERVE

Arrange a couple of prosciutto slices on top of the Pinsa. Shred burrata on top. Add halved cherry tomatoes and fresh basil. Drizzle with olive oil, cut into slices, and serve.