



JERNEJ KITCHEN

PIZZA WITH FIGS, PROSCIUTTO AND FETA CHEESE

Fresh, sweet, crunchy and most of all, incredibly delicious.

MAKES 2 PIZZAS
PREPARATION: 15 MINUTES

PIZZA WITH FIGS, PROSCIUTTO AND FETA CHEESE

1 [Quick pizza dough \(crust\)](#)

4 tbsp tomato passata

250 g mozzarella cheese

2 tbsp good quality olive oil

6 slices of prosciutto

4 fresh figs

50 g feta cheese

2 handfuls of walnuts

1 tbsp runny honey, floral or acacia

TOOLS AND EQUIPEMENT

baking sheet

parchment paper

kitchen knife

PIZZA CRUST

First prepare your pizza crust. We always make homemade pizza crust, since its just better and healthier. If you are using our recipe, simply click on the yellow ingredient on your left "quick pizza dough" and follow the instructions.

BAKE

Preheat the oven to the highest temperature. Roll out your dough and place it on a baking sheet lined with parchment paper. Add the tomato sauce over the base of your pizzas and spread it out to the edges. Tear over the mozzarella. Drizzle with a bit of olive oil and place in the oven. Bake for 5 - 10 minutes at the highest temperature.

TIP

[If you are using a baking stone you only bake your pizza for about 5 minutes.](#)

SERVE

Cut the figs on quarters. Chop the walnuts. Remove your pizza from the oven and add slices of prosciutto, fresh figs, chunks of feta cheese and chopped walnuts. Drizzle with honey and serve. Bon appetite.