



Fig, gorgonzola, prosciutto & rocket pizza

Gaggenau Appliance:

Preparation Time: 30 minutes

Cooking Time:

Serves: 4

Ingredients

1 qty pizza dough*
Figs, sliced or torn
Gorgonzola
Parmesan
Prosciutto
Rocket
Olive oil
Salt, pepper

*See [pizza dough recipe](#)

Method

Preparation:

1. Remove the ceramic plug from rear of the oven. Connect the heating element and place the baking stone and shelf support on level 1. The heating element should sit directly underneath the baking stone. Select the baking stone function and **preheat oven to 300°C** for approximately 30 minutes.
2. Roll out the pizza dough to approx 25-30cm. Lightly sprinkle the pizza paddle with semolina and stretch dough on top, ensuring a small amount of dough extends the lip of the paddle (this will help with sliding the pizza onto the stone). Add selected toppings to the base.
3. To slide pizza onto the stone, tilt the paddle in a downward position towards the back of the stone just until it touches the edge of the pizza. Gently wiggle the paddle from side to side until the entire pizza slides off and is on the baking stone. Cook for approximately 4 minutes.

To assemble:

1. Spread olive oil on the base then add a generous amount of salt and pepper.
2. Add cubes of gorgonzola.
3. Arrange slices of fig on pizza base.
4. Grate parmesan over the base.
5. Place on a baking stone and cook for 4 minutes.
6. Garnish with slices of prosciutto, dressed rocket and extra shaved parmesan.