

Prosciutto and cheese pizza

<p>Ingredients</p> <p>Dough</p> <ul style="list-style-type: none">• 2/3 cup Lukewarm Water• 1 tsp CSR Caster Sugar• 1 tsp (about 1/2 sachet Dry Yeast• 1 + 1/2 cups Plain Flour, plus extra for dusting• 3/4 tsp Salt• 1 tbsp Extra Virgin Olive Oil <p>Sauce</p> <ul style="list-style-type: none">• 1/2 x 400 g can Diced Tomatoes• 3 cloves Garlic, crushed <p>Topping</p> <ul style="list-style-type: none">• 2 tbsp Extra Virgin Olive Oil, plus extra for drizzling• 1/2 cup Parmesan Cheese Shredded• 1/2 cup Mozzarella Cheese Shredded• 6 thin slices Prosciutto• 20 g Baby Rocket	<p>Equipment</p> <ul style="list-style-type: none">• knives• chopping boards• measuring cups & spoons• food processor• large baking trays
<p>What to do</p> <ol style="list-style-type: none">1. To make the dough, mix the water, sugar, and yeast in a liquid measuring cup. Set aside for 5 mins, or until a foam forms on the top of the mixture.2. In a food processor, blend the flour and salt together. Pour in the yeast mixture and oil, and blend briefly until a dough forms, about 10 secs. Transfer the dough to a lightly floured work surface and knead for 2 mins, or until it becomes smooth and elastic. The dough will be tacky but will release cleanly from your hands.3. Place the dough on a floured baking tray and dust the top with flour. Cover with plastic wrap and set aside in a warm place for 45 mins to 1 hr, or until doubled in size.	

4. For the sauce, place the tomatoes in clean food processor and blend briefly with the garlic and oil. Season with salt and pepper.
5. Lightly brush a heavy large baking tray with oil. Stretch the dough out onto the prepared baking tray to about a 37 x 29cm rectangle.
6. Spread the tomato sauce evenly over the dough. Sprinkle over the cheeses. Season with salt and pepper. Bake the pizza for about 10 mins, or until the crust is crisp and golden brown. Arrange the prosciutto over the pizza, and then scatter over the 20g rocket.