

Pearsciutto

- 2½ tablespoons Traditional Tomato Pizza Sauce (see page 74)
- 200 g Basic Pizza Dough ball (see page 61), rolled and ready
- 90 g mozzarella, grated
- 45 g prosciutto, thinly sliced
- 70 g fresh pears, thinly sliced
- 20 g raw brown sugar
- ½ teaspoon flat-leaf parsley, finely chopped

- 1 Preheat oven to 250°C for 25 minutes.
- 2 Spread the Traditional Tomato Pizza Sauce over the pizza base and top with mozzarella. Remember to put more cheese on the outer edges than in the centre.
- 3 Place slices of prosciutto evenly over the cheese and top with sliced pears. Sprinkle brown sugar evenly over the pears.
- 4 Cook for seven to 10 minutes at 250°C.
- 5 Remove from the oven and cut into slices. Garnish with flat-leaf parsley and serve. This pizza really looks and tastes great because the brown sugar semi-caramelises the pears and adds a nice sweetness to them.