

LEDSON

— 150 YEARS OF TRADITION —

Winery & Vineyards

2018 Sonoma Valley 'Estate Vineyard' Barbera & Arugula & Prosciutto Pizza

Ingredients

Pizza dough, 12 oz store-bought
1 cup pizza sauce
1½ cups shredded part-skim mozzarella
2 cups cherry tomatoes
2 cups arugula
6 slices prosciutto, torn into thin strips
Shaved Parmesan

How to Make It

Preheat the oven to 500°F. If you have a pizza stone, place on the bottom rack of the oven. Divide the dough into 2 equal pieces. On a well-floured surface, use a rolling pin to work the dough into two thin circles, about 12" in diameter. If you have a pizza stone, place one circle of dough on a pizza peel, cover with a light layer of pizza sauce, then top with half the mozzarella and cherry tomatoes. Slide directly onto the pizza stone and bake for about 8 minutes, until the edge of the dough is lightly browned. If you don't have a pizza stone, cook the pizzas on a baking sheet instead. Remove the pizza to a cutting board and immediately top with half the arugula (which will wilt lightly from the heat), half the prosciutto, and a good measure of shaved or grated Parmesan. (If you have a large block of Parmesan, simply use a vegetable peeler to shave thin slices of cheese over the top.) Cut the pizza into six or eight slices. Repeat with the other circle of dough and the remaining ingredients.

