



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...

DAVE'S RECIPE BOX

PROSCIUTTO PIZZA WITH FIOR DI LATTE AND ROCKET SALAD



PREP
5 min



COOK
20 min



SERVES
4

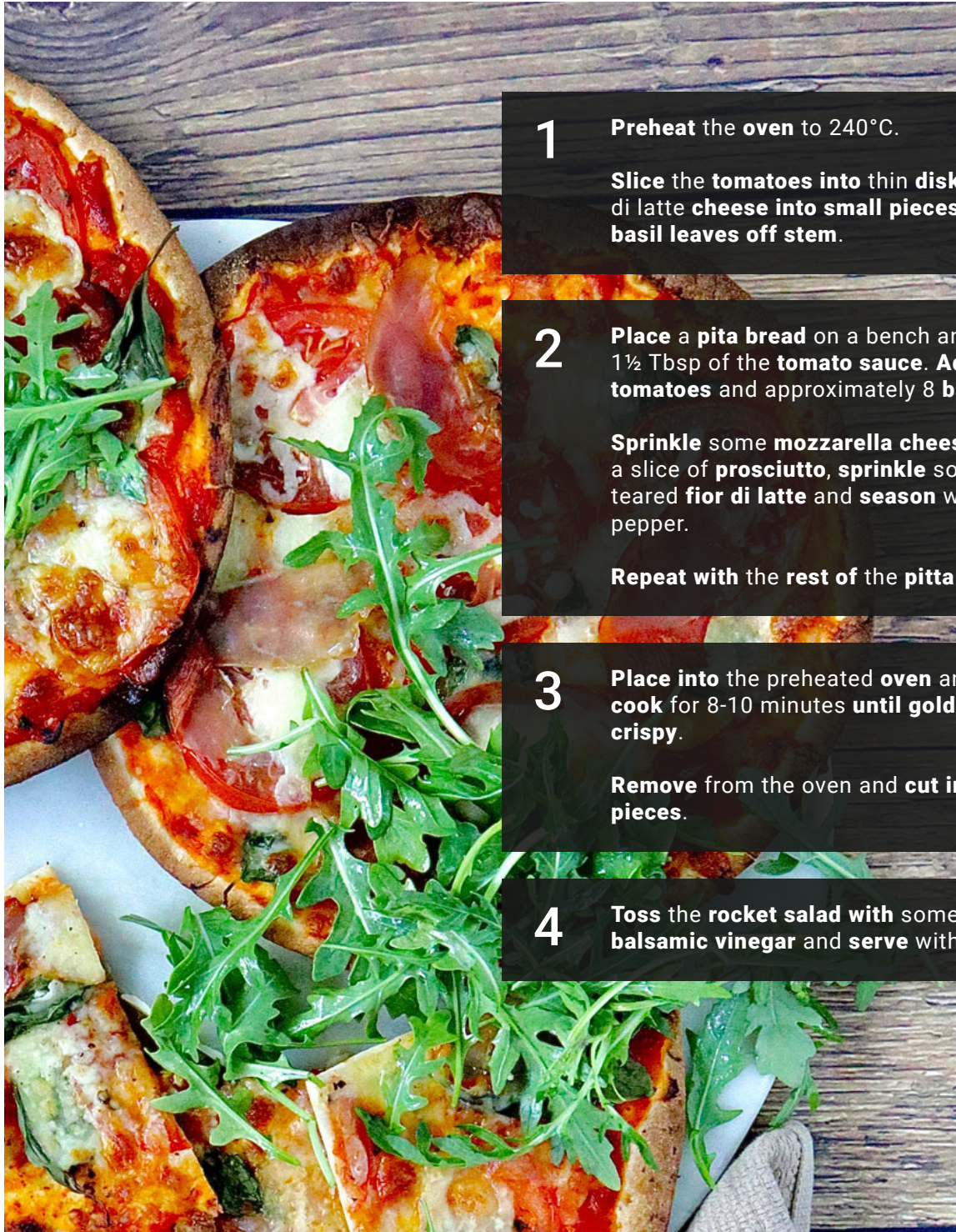
INGREDIENTS:

- > 5 Truss Tomatoes
- > 10x Pitta Bread
- > 500ml Basil Tomato Sauce
- > ½ Basil Bunch
- > 250g Mozzarella
- > 300g Fiore Di Latte Cheese
- > 100g Prosciutto
- > 120g Rocket Salad

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > Balsamic Vinegar

METHOD – GET COOKING!



1

Preheat the oven to 240°C.

Slice the tomatoes into thin disks, tear the fior di latte cheese into small pieces and pick the basil leaves off stem.

2

Place a pita bread on a bench and **spread over 1½ Tbsp of the tomato sauce. Add 5 slices of tomatoes** and approximately 8 basil leaves.

Sprinkle some mozzarella cheese on top, add a slice of **prosciutto, sprinkle** some of the teared **fior di latte** and **season** with salt and pepper.

Repeat with the rest of the pitta breads.

3

Place into the preheated oven and **let them cook** for 8-10 minutes **until golden brown and crispy.**

Remove from the oven and **cut into 4 or 6 pieces.**

4

Toss the rocket salad with some olive oil and balsamic vinegar and **serve** with hot pizza.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover bread for wraps.
- Feel free to add any other toppings of your preference.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au