



# Pizza bianca

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions            4

Pizza bianca has no tomato sauce and is an elegant alternative to classic pizza. Tenderly cooked leek, creamy mozzarella and spicy pecorino come together to create a balanced taste experience.

## Starter (poolish)

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- 200 ml water
- 1 tsp runny honey
- 5 g yeast, crumbled
- 200 g Manitoba flour (type 0)

## Main dough

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- 225 ml cold water
- 500 g Manitoba flour (type 0)
- 20 g fleur de sel
- 50 ml cold water

## Shaping and folding

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- Some Manitoba flour for shaping
- 250 g fior di latte mozzarella, cut into cubes
- 12 caper berries, halved
- 50 g Pecorino romano
- Some olive oil





Some pepper

## Vacuisine leeks

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2 stalks of leek

¼ tsp salt

½ tsp sugar

Some olive oil

