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)

200 ml water

1 tsp runny honey

5 g yeast, crumbled

200 g Manitoba flour (type 0)

Main dough

225 ml cold water

500 g Manitoba flour (type 0)

20 g fleur de sel

50 ml cold water

Shaping and folding

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

2 stalks of leek

¼ tsp salt

½ tsp sugar

Some olive oil

Additional information

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